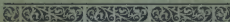
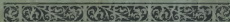


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COOK BOOK



LILLIAN FREIMAN CHAPTER

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COOK BOOK

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In Appreciation

We wish to express our sincere thanks to the advertisers and donors whose generous support has made the publication of this cook book possible. We know that our members and friends will show their appreciation to the advertisers by a reciprocal spirit.

To those of our members and friends who solicited advertisements and contributed recipes, we render our thanks. In particular, we wish to mention Mrs. Ben Raber, our treasurer and advertising convenor, who gave unstintingly of her time and effort in soliciting advertisements and in helping to compile and arrange this book.

We trust that the recipes and suggestions contained herein will prove of value and interest, and be a source of never-failing variety to add to your culinary art.

FANNY KEEL VEINER, President, and Cook Book Convenor

Greetings and Good Wishes

to the

Lillian Freiman Chapter of Hadassah

Medicine Hat

from

Mrs. David P. Gotlieb, Winnipeg

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Appetizers

"A morsel for a monarch."



COCKTAIL SAUCE (for Sea-food): 3 tablespoons tomato ketchup, 2 tablespoons chili sauce, $1\frac{1}{2}$ tablespoons prepared horseradish, 1 teaspoon Worcestershire sauce, 3 drops tabasco sauce (optional), 1 tablespoon lemon juice, $\frac{1}{2}$ tablespoon vinegar (preferably cider), 1 tablespoon finely-chopped green pepper, $1\frac{1}{2}$ tablespoons finely-cut celery. Mix all ingredients in order given. Season as desired with salt and scraped onion. Mix very thoroughly, and chill until required for use on sea-food cocktail.

—Mrs. Fanny Veiner.

CHOPPED LIVER: Liver, 1 onion, 2 hard-boiled eggs, chicken fat, salt and pepper to taste. Bake liver in a 400° oven until done. Add grated onion, 1 egg, chicken fat to moisten, and season to taste. Place on plate and sprinkle remaining egg, chopped on top. Serve cold.

—Mrs. Joe Green.

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FRUIT JUICE COCKTAIL: 2 cups orange juice, 1 cup grapefruit juice, 1 cup pineapple juice, sugar syrup if desired. Combine the strained fruit juices and sweeten to taste with sugar syrup. Chill in refrigerator and serve with rhubarb ice cubes. Cook red rhubarb in water until very soft, sweeten slightly and strain. Add red coloring to obtain a deep red shade and pour into the ice-cube tray; freeze solid. Grape juice may be diluted with water and frozen in the same way. To make sugar syrup, boil together two cups of sugar and two cups of water for 10 minutes. Cool, bottle and keep in refrigerator for use as needed.
—Mrs. Fanny Veiner.

EVERYDAY APPETIZER: Mash a can of sardines with 3 chopped sweet pickles, the yolks of 3 hard-cooked eggs, and a squeeze of lemon juice. Then spread long thin strips of rye bread with the mixture and fold double.

DELUXE APPETIZER: Paper-thin slices of smoked salmon spread with cream cheese, then wrapped around crisp celery which has been marinated in wine vinegar. Fasten the rolls with cocktail picks.
—Mrs. Fanny Veiner.

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NAVY BEAN APPETIZER: Soak navy beans in cold water with a pinch of salt. Next morning drain, add fresh water and boil until tender. Drain again and mash beans. Add 1 hard-cooked egg, mashed, $\frac{1}{2}$ small onion, chopped, 1 or 2 stalks celery, chopped, 1 chopped green pepper, 2 teaspoons Mazola oil, salt and pepper to taste. Turn out on flat serving plate and garnish with parsley.

—Mrs. L. Sair.

EGGPLANT APPETIZER: 2 lbs. eggplant, onion, olive oil, vinegar, 3 pimentoes or green peppers. Bake eggplant until very soft, and pimentoes or peppers until they peel easily. Cool. Chop small onion very fine. Peel eggplants and pimentoes and add onion, oil and vinegar to taste; salt and chop together until fine.

—Mrs. Tillie Koblin.

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Fish and Sauces



BAKED FISH: 2 lbs. halibut or salmon (in one piece), 1 can tomato or mushroom soup, carrots, onions and celery, salt and pepper to taste, small piece of butter. Take fish and slice partly through in as many servings as required. Cut vegetables fine. Place fish, surrounded by vegetables, in a greased casserole or baking pan; add a little water and bake 45 minutes in a 325° oven, or until fish is almost done. Add can of soup and return to oven to finish baking. It takes about an hour altogether.

—Mrs. H. Lewis.

BAKED POTATOES STUFFED WITH SALMON: Potatoes (as many as desired), salmon, salt and pepper, butter, milk, slices of cheese or tomato, tomato sauce. Bake potatoes until done; remove from oven, cut slice from top, remove centres from shell and mix with equal amount of flaked salmon. Season with salt, pepper, butter and milk and refill shells. Top with a thin slice of cheese or tomato and then return to oven for a few minutes to repeat. Serve with tomato sauce.

—Mrs. Louis Kohn.

EGG SAUCE (for Fish): 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, few grains pepper, 1 cup milk, 2 hard-cooked eggs (chopped). Melt butter in top part of double boiler, add flour and seasonings and blend well. Add milk gradually, stirring constantly so that sauce will be smooth. Cook over hot water until thickened. Add chopped eggs, reheat and serve with fish. (Left-over cooked salmon or canned salmon may be folded into sauce and served on toast.)

—Mrs. B. Raber.

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GEFILLTE FISH: 1 whitefish (about 3 lbs.), $\frac{1}{2}$ large onion, 2 eggs, 1 slice bread squeezed out in water (or bread crumbs or matzo meal), salt and pepper to taste. Cut cleaned fish in pieces and from each piece remove meat and bone; scrape all meat from bone and put through finest knife of meat chopper together with onion. Chop on chopping board, adding $\frac{1}{4}$ cup water gradually, together with bread or substitute. Break in the eggs one at a time and continue chopping. Add salt and pepper to taste, and continue chopping until mixture is fine and smooth. Wet palm of hands and shape into fairly large balls. Arrange in the skins if desired. In a large saucepan cut in 2 or 3 large onions, a carrot and celery and parsley. Arrange fish on vegetables and if necessary make another layer of vegetables and the remainder of the fish. Add water to cover and simmer over a low flame for 3 hours, adding a cup of cold water three times during the cooking.

—Mrs. B. Raber.

FISH PIE: Use any white flaky fish, 4-6 boiled and mashed potatoes, anchovy sauce or any flavored sauce, a little butter and milk. Boil fish until cooked; flake and mix in sauce, season with salt and pepper, add butter and enough milk to moisten. Place in deep pie dish, spread mashed potatoes over top and bake in moderate oven until potatoes begin to brown—about 20 to 30 minutes.

—Mrs. J. Green.

PICKLED FISH: Use white or pike fish; slice thin in small pieces and bring to boil in salted water for one minute. Drain. Prepare the following pickling mixture: $1\frac{1}{2}$ cups vinegar, 2 cups water, 1 cup sugar, 1 tablespoon salt, 2 tablespoons mixed spices. Boil all together for five minutes, add the drained fish slices, and simmer gently for 15 minutes. Seal in sterilized jars. Will keep well.

—Mrs. L. Sair.

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SALMON LOAF: Small can salmon, $\frac{1}{2}$ cup milk, 2 or 3 eggs, $\frac{1}{2}$ cup bread crumbs, 1 tablespoon butter, salt and pepper. Heat milk and butter and add bread crumbs; stir until thick. Add this to the flaked salmon, then the beaten eggs; salt and pepper. put in greased loaf tin and cover; bake $\frac{1}{2}$ hour and then remove cover for the last few minutes. Half cup grated cheese may be added to this before baking if desired. —Mrs. H. B. Freedman.

FISH SAUCE: 1 large cup mayonnaise or salad dressing, 1 teaspoon prepared mustard, 1 teaspoon finely-cut chives or green onion tops, juice $\frac{1}{2}$ lemon, 1 tablespoon bottled steak sauce, salt and pepper. Blend everything together and serve with cold fish.

MUSHROOM SAUCE: 1 chopped onion, 3 tablespoons butter, $\frac{3}{4}$ cup fresh or canned mushrooms (sliced or chopped—if latter, drain well), 3 tablespoons flour, $1\frac{1}{2}$ cups milk or 1 cup milk and $\frac{1}{2}$ cup canned mushroom liquor, $\frac{1}{2}$ diced pimento (optional). Saute onion and fresh mushrooms in butter, sprinkle on flour, add milk and cook 10 minutes. Very nice with salmon loaf or croquettes. —Mrs. Fanny Veiner.

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SWISS STEAK: $\frac{3}{4}$ teaspoon salt, dash of pepper, $\frac{1}{2}$ cup flour, $2\frac{1}{2}$ lbs. round steak 1 inch thick, 2 tablespoons fat, $\frac{1}{2}$ onion, $\frac{1}{2}$ green pepper chopped fine, $1\frac{1}{2}$ cups water, $\frac{1}{2}$ cup Heinz tomato ketchup. Add salt and pepper to flour and pound into steak. Brown in a heavy frying pan in which fat has been melted; then add onion, green pepper, water and ketchup. Cover closely and simmer slowly until meat is tender—about $1\frac{1}{2}$ hours.

—Mrs. Louis Kohn.

ROAST CHICKEN: 1 young fowl (about 4 lbs.), 1 cup rice, 1 onion, 1 egg, salt, pepper and garlic salt to taste. Boil rice, fry onion and combine with well-beaten egg and seasonings. Stuff chicken and put in a 325° oven and roast to a golden brown, basting every 20 minutes until chicken is done.—Mrs. H. Lewis.

CHICKEN CHOW MEIN: 2-3 cup chopped onion, 4 tablespoons fat, $\frac{1}{2}$ cup celery cut in pieces, 2 cups cooked chicken cut in pieces, $1\frac{1}{2}$ cups chicken stock, 2 cups bean sprouts, 1-teaspoon Chinese brown sauce, 2 tablespoons Chinese soy sauce, 3 tablespoons cornstarch, Chinese fried noodles. Cook the onion and celery in the fat until a delicate brown. Add the chicken, chicken stock, bean sprouts, brown sauce and soy sauce. (Chinese ingredients may be bought at Chinese or fancy grocery stores or ordered by mail.) Cook about 10 minutes. Add cornstarch, mixed to a smooth paste with a little cold water, and stir until thickened. Heat the noodles. Serve the chicken mixture on the noodles.

—Mrs. Fanny Weiner.

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BEEF CHUCK GARDEN STYLE: 1 can tomato juice, 2 lbs. beef chuck, 2 tablespoons fat or salad oil, 1 large onion, 4 peppercorns, 1 bay leaf, 2 teaspoons sugar, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon pepper, 1 tablespoon vinegar, 2 tablespoons Worcestershire sauce, 4 small potatoes, 8 tiny onions, 4 small carrots. Soak meat in tomato juice overnight, drain off tomato juice, save. Brown sliced onion in fat, add meat, brown. Add seasoning to tomato juice, pour over meat, add vegetables. Cover and simmer about one hour. Serves four. —Mrs. Fanny Veiner

CHILI CON CARNE: $1\frac{1}{2}$ cups kidney beans, 1 lb. ground beef, 1 onion (chopped), 2 cups tomatoes, 3 tablespoons fat, 1 to $1\frac{1}{2}$ tablespoons chili powder (according to taste), $1\frac{1}{2}$ teaspoons salt, 1 tablespoon flour. Soak beans overnight in water to cover. Cook until tender, drain well. Brown meat and onion in fat, add rest of ingredients and the beans. Cook until well blended. Turn into well-greased casserole dish and bake in 350° oven for $1\frac{1}{2}$ hours. —Mrs. Fanny Veiner.

PERFECT FRIED CHICKEN: For this you need a heavy skillet, a tight lid and low heat. Cut up for serving, but do not skin, a fryer weighing 3 to $3\frac{1}{2}$ lbs. Wash and dry, sprinkle lightly with salt. Into paper bag, sift $\frac{1}{2}$ cup flour with 1 teaspoon salt and $\frac{1}{4}$ teaspoon black pepper. Drop pieces into bag a few at a time; shake to coat evenly. In heavy skillet over low heat, melt oil or shortening (4 tablespoons each) to depth of $\frac{1}{2}$ to 1 inch. Place heavy meaty pieces in centre of skillet, fit bony pieces around edge. Brown lightly uncovered, turn, brown other side. Then cover skillet with tight lid, reduce heat to low simmer. Cook at this temperature about one hour. Note: If you are doing two or more chickens at a time, after pieces have been browned they can be removed to a roaster, a sliced onion cut over them or a clove of garlic (optional) and the baking can be finished in a 325° oven until tender.

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STUFFING FOR FOWL: 1 or 2 onions cut fine, 1 stalk celery cut fine, 1 shredded carrot 2 eggs, 3 tablespoons fat or oil, giblets from fowl (heart, gizzard and liver), $\frac{1}{2}$ cup ground raw beef, 4 or 5 slices bread (soaked, squeeze out water). Mix the vegetables, giblets and raw meat and fry in fat. Cool, add bread and eggs. Stuff fowl (Left-over vegetables can be used.)

—Mrs. R. Davida.

SWEETBREAD CASSEROLE: Soak 2 pair sweetbreads in cold water for one hour. Drain, then remove membranes. Simmer in 1 quart boiling water with 1 teaspoon salt and 1 tablespoon vinegar for 20 minutes. Drain and plunge in ice-cold water to keep white. Melt 6 tablespoons Crisco or oil in frying pan, add $\frac{1}{2}$ lb. fresh, or 1 can mushrooms, sliced; saute about 5 minutes. Blend 4 tablespoons flour with contents of frying pan. Add $1\frac{1}{2}$ cups chicken soup, or any other light-colored stock, and stir until smooth. Add sweetbreads which have been cut in pieces, 1 teaspoon salt, pepper and paprika to taste, 2 tablespoons sliced pimento, $\frac{1}{4}$ cup chopped celery. Turn into a greased casserole, sprinkle with bread crumbs and bake in a moderately hot oven until heated through and browned—about 30 minutes. Serve with toast.

—Mrs. Fanny Weiner.

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SPAGHETTI WITH MEAT BALLS: 1 lb. chopped beef, $\frac{1}{4}$ lb. soaked bread crumbs, small piece chopped garlic, 2 tablespoons chopped onion, $1\frac{1}{2}$ teaspoon salt, dash of pepper. Mix all ingredients and shape into small round cakes.

Sauce Ingredients: 1 tin tomato soup, $\frac{1}{4}$ cup each minced onion, minced celery, 1 clove garlic, $\frac{1}{2}$ teaspoon chopped parsley, 2 tablespoons Worcestershire sauce, 2 tablespoons tomato catsup, 1 tin tomato juice. Cook meat balls in tomato soup until almost done. Simmer onion, celery, garlic and parsley and add to meat. Add catsup and sauce.

Spaghetti: $\frac{1}{2}$ lb. spaghetti, 2 qts. boiling water, 2 teaspoons salt. Slide spaghetti into boiling salted water, boil 25 minutes, or until tender. Drain in colander, pour 1 cup cold water through it and add to meat balls. Place in oven to brown. Gradually add tomato juice. Stir gently. —Mrs. S. Shapiro.

SWEET AND SOUR MEAT: 2 or 3 lbs. meat, 3 or 4 onions, salt to taste, 1 can tomatoes, $\frac{1}{4}$ cup brown sugar, lemon juice to taste. Cook meat and onions as for stew. About half an hour before done, add tomatoes, sugar, lemon juice. Finish cooking, stirring frequently. —Mrs. M. Lupa.

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STUFFED NECK (Hefzel) 1 cup flour $\frac{1}{2}$ cup Matzo meal or $\frac{1}{2}$ cup Cream of Wheat, salt and pepper to taste, a few slices of onion, chopped unrendered chicken fat. Cut off skin of the neck starting below the head and continue to below the wings. Sew the wider part of the opening first, mix above ingredients and stuff through opening at opposite end. After stuffing sew up this opening and roast neck with chicken until tender.

Mrs. Louis Lupa.

SPRING CHICKEN: 1 spring chicken or rooster about 4 lbs., bread crumbs, 1 well-beaten egg, onion, salt, pepper, a little garlic salt. Cut chicken in quarters, roll in bread crumbs to which salt, pepper and garlic salt have been added, then dip in beaten egg, and again in crumbs. Melt fat or oil in a pan and fry the chicken with the cut up onion until golden brown. Remove to a roaster or casserole, add a little water and finish cooking until tender in a 325 oven.

—Mrs. H. Lewis.

SHEPHERD'S PIE: 1 lb. hamburger or minced meat, 1 large onion (grated), 2 eggs, Matzo meal or breadcrumbs, salt and pepper, 6 potatoes (cooked and mashed). Mix onions and eggs with hamburger, season with salt and pepper to taste, add crumbs or meal until firm but not dry. Place in deep pie dish or small casserole, spread mashed seasoned potatoes over top and bake in hot oven until nicely browned on top. Takes about 40 minutes. Serve immediately. Serves four to six people.

Mrs. Joe Green.

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CREAMED MUSHROOMS AND PEAS: Saute 1 lb. sliced mushrooms in $\frac{1}{2}$ cup butter for about 5 minutes, or until mushrooms are tender. Add 3 tablespoons flour, stir well, and add $1\frac{1}{2}$ cups whole milk. Bring to boiling point, stirring constantly. Add 1 cup fresh cooked or canned peas, $\frac{1}{2}$ cup chopped canned pimento, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Cook in top of double boiler another 10 minutes. Serve in patty shells and garnish with parsley, or if patty cases are not available, serve on hot buttered toast.
—Mrs. Fanny Weiner

STUFFED GREEN PEPPERS: 6 green peppers, $\frac{1}{2}$ cup rice (cooked), 1 lb. chopped raw meat, 1 egg well beaten, salt and pepper to taste, 1 large onion, water, canned tomatoes or tomato soup, 1 lemon, sugar to taste. Cut tops of peppers and wash thoroughly inside and out (may be parboiled for 2 or 3 minutes if preferred). Mix rice, meat, eggs and seasonings until well blended. Stuff peppers with mixture. Put in saucepan with onion cut small and water to cover. When nearly done and water has been reduced to half, add tomatoes or tomato soup, juice of lemon and sugar. Cook one-half hour longer. Note: This may be cooked in oven or on top of stove. Takes $1\frac{1}{2}$ to 2 hours.
—Mrs. H. Lewis.

SPAGHETTI: 1 package spaghetti, 1 tin tomato soup, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup ketchup, 2 green peppers (cut fine), 4 large onions (fried), few stalks celery. Boil spaghetti until tender and drain. Combine all ingredients; season to taste. Cook 20 minutes. Serves eight.
—Mrs. H. B. Freedman.

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—Mrs. Louis Lupa.

SOUR MILK WAFFLES: To two eggs well beaten add 2 cups of sour milk or buttermilk, then two cups of flour which has been well mixed and sifted with 1 teaspoon baking soda and 2 teaspoons baking powder and $1\frac{1}{2}$ teaspoon salt. Add 4 tablespoons melted shortening and beat thoroughly. Bake in waffle iron till golden brown.

WELSH RAREBIT: 1 cup grated cheese, $\frac{1}{4}$ teaspoon salt, 2 tablespoon butter, $\frac{1}{2}$ cup cream or milk, 1 egg. Blend all ingredients, except egg, over hot water and cook until smooth. Add egg well beaten. Cook until thick and serve on crackers or toast. Pepper or mustard may be added.

—Mrs. H. B. Freedman.

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FRENCH PANCAKES: $\frac{1}{2}$ cup flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 2 tablespoons melted Crisco, 1 egg, 1 cup hot milk. Sift flour, baking powder and salt together. Beat egg light and add hot milk and melted Crisco. When slightly cool, stir into sifted dry ingredients. Beat until perfectly smooth. Heat griddle or skillet, grease with Crisco. Pour batter into skillet to form pancakes about 3 inches in diameter. Turn with spatula or pancake turner as first side browns. Spread with jelly, roll and sprinkle top with powdered sugar. This recipe will make a dozen pancakes.
—Mrs. Fanny Veiner

BUTTER KISSED WAFFLES: 2 cups cake or pastry flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 to 2 tablespoons sugar, 3 eggs (whites beaten separately), $1\frac{1}{4}$ cups milk $\frac{1}{3}$ cup melted butter. Sift flour, baking powder, salt and sugar together. Beat egg yolks, add melted butter and milk. Combine with dry ingredients, stirring constantly until smooth. Fold in stiffly beaten egg whites. Drop tablespoon of batter on each section of hot waffle grid. Close cover and bake until the waffle is golden brown. Note: 2 cups bread flour may be used in place of pastry flour; this will give a little firmer texture.

JOHNNY CAKE: 1 cup white flour, 4 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup brown sugar (less if desired), 1 cup cornmeal, 1 cup milk, 1 or 2 eggs (well beaten), $\frac{1}{4}$ cup melted shortening. Sift flour, baking powder and salt together; mix well with sugar and cornmeal; stir in milk, eggs and shortening. Bake at 375° in square cake pan, or bake in muffin tins if preferred. Serve piping hot.
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MUSHROOMS IN CASSEROLE: 4 tablespoons butter, 6 tablespoons flour, 3 cups milk, 2 hard-boiled eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, 1 $\frac{1}{2}$ cups mushrooms, 2 tablespoons chopped green pimento. Melt butter, add flour, blend well and add milk. Cook until smooth and creamy and a sauce forms. Stir constantly and add rest of ingredients. Mushrooms should be cut in pieces and hard-boiled eggs sliced. Mix all together, pour into buttered baking dish and bake 20 minutes in moderate oven. Serve in dish or casserole in which baked. —Mrs. H. B. Freedman.

GRIDDLE CAKES: 3 cups flour, 3 tablespoons sugar, 1 teaspoon salt, 6 teaspoons baking powder, 3 eggs, 1 $\frac{1}{4}$ cups milk, 4 tablespoons melted fat. Mix and sift flour, sugar, salt, baking powder. Beat eggs, add milk, add to dry ingredients, mix until smooth. Add fat, mix well. Bake on a hot griddle turning to brown on both sides. Serves six. —Mrs. Fanny Veiner.

FRENCH TOAST: 2 eggs, 1 cup milk, $\frac{1}{2}$ teaspoon salt, 4 to 5 slices white bread cut about 1 3 in. thick, hot butter or shortening. Beat the eggs slightly, add the milk and salt. The bread should be at least a day old, dip the slices in the egg mixture, coating both sides. Melt the butter in a frying pan and saute the dipped bread slices until golden brown on both sides. Serve very hot, accompanied by jam or jelly, honey, syrup, etc. —Mrs. Fanny Veiner.

MACARONI AND TOMATO CASSEROLE: 1 $\frac{1}{4}$ cups quick cooking macaroni, 2 quarts boiling water, 2 teaspoons salt, 1 $\frac{1}{2}$ cups grated cheese, 1 No. 2 $\frac{1}{2}$ size can tomatoes, salt (additional), pepper to taste, 1 tablespoon butter, 12 Paulin's Peerless Cream Sodas (unsalted). Add macaroni to boiling salted water and cook for 10 minutes. Drain and turn into buttered casserole. Add cheese, add tomatoes, season to taste with salt and pepper and dot with butter. Crush soda crackers into fairly large pieces and use as garnish over mixture. Bake in moderate 350° over for 35 minutes.

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CREAMY SCALLOPED POTATOES: 3 cups sliced potatoes, 2 tablespoons flour, $1\frac{1}{4}$ teaspoons salt, 3 tablespoons butter, $1\frac{1}{2}$ cups milk. Place layer of potatoes in greased baking dish, sprinkle with flour, salt and bit of butter. Repeat until potatoes are used. Bake uncovered in hot 400° oven for 20 minutes. Heat milk, add to hot potatoes. Bake 30 minutes longer. Potatoes cooked this way won't ever curdle.
Mrs. Fanny Veiner.

CHICKEN OR MEAT POTATO BALLS: Potato mixture: 6 potatoes boiled and mashed with 3 tablespoons chicken fat. Add 2 eggs and $\frac{2}{3}$ cups flour or fine soda cracker crumbs, salt and pepper to taste. Meat mixture, 2 cups left-over cooked chicken or meat ground or cut fine. Add 1 egg and mix well, seasoning to taste with salt and pepper. Now take a tablespoon of the potato mixture, place some meat on it, cover with more potato, and roll into a ball. Place in a well-greased pan and bake in a hot oven until brown.
Mrs. L. Sair

HARVARD BEETS: 2 cups cooked cubed beets or small whole ones, $\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ teaspoon cornstarch, $\frac{1}{2}$ cup vinegar, 2 tablespoons butter or Crisco. Mix sugar and cornstarch, add vinegar and cook, stirring constantly for 5 minutes. Add beets and place over gently-boiling water for one-half hour. Add shortening and serve at once. Note: Pickled beets may be used, in which case omit the vinegar (use the pickling syrup and just enough sugar to taste).
—Mrs. F. Veiner.

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POTATO KUGELACH: 2 tablespoons matzo meal or flour, $1\frac{1}{2}$ cups cold mashed potatoes, 3 eggs beaten, 2 tablespoons melted fat or oil, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper. Mix all ingredients well. Fill heated custard cups or muffin tins which have been well greased half full with mixture. Bake 15 to 20 minutes in a 375° - 400° oven. When nicely browned, turn out and serve around meat.
—Mrs. B. Raber.

CARROT PUDDING (Talmunk): This is usually made from winter carrots. About 3 lbs. carrots, water, salt to taste, 2 tablespoons flour, cinnamon (optional), 1 to 2 tablespoons honey, 1 tablespoon fat. Dice carrots coarsely, cook in enough water to cover. Add some salt and a little cinnamon, if desired to flavor. When half cooked, strain the carrots through a sieve and to the water add flour, honey and fat and mix thoroughly. Place drained carrots in a casserole and pour the liquid over them. Place in a moderate oven until well done.
—Mrs. Louis Lupa.

CRANBERRY SAUCE: 4 cups cranberries (1 lb.), 2 cups water, $1\frac{1}{2}$ to 2 cups sugar. Boil sugar and water together for 5 minutes. Discard any soft cranberries, wash them, drain well and add to syrup. Cover and simmer very gently until all the skins burst (about 5 minutes). Remove from heat and let stand undisturbed until cold.

TOMATO SAUCE: This is good served with either hot or cold meats or fish. It is especially appreciated with breaded veal cutlets. $\frac{1}{2}$ onion, 1 clove garlic (optional), 1 small stalk celery, 1 sprig parsley, 1 teaspoon salt, 2 bay leaves, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons fat, 1 No. 2 can tomatoes (about $2\frac{1}{4}$ cups). Chop vegetables; add seasonings and cook a few minutes in the hot fat, stirring constantly. Add tomatoes and cook until of the consistency of boiled custard. Strain before serving.

—Mrs. Fanny Veiner.

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CORN FRIITERS: 1 can corn, 2 eggs; $\frac{3}{4}$ to 1 cup flour, 1 teaspoon salt, few grains pepper. Add all ingredients together and mix well. Drop by spoonfuls onto frying pan in which oil or shortening has been melted to about $\frac{1}{4}$ inch. Fry until golden brown on both sides.
—Mrs. Fanny Verner.

GLAZED PARSNIPS: Wash as many parsnips as are required and cook whole in boiling water until tender. Remove the skins and cut in lengthwise slices about $\frac{1}{3}$ inch thick, or in quarters lengthwise. Spread in a shallow baking pan and sprinkle with brown or white sugar. Dot with bits of butter and bake in a moderate 375° oven until nicely browned (about 20 minutes), basting occasionally with the liquid in the pan.

—Mrs. Fanny Verner

RAW POTATO PANCAKES: Raw potatoes, Matzo meal or breadcrumbs or little flour, 1 egg, 1 teaspoon baking powder. Grate potatoes, add egg and salt and pepper, baking powder, matzo meal, etc., and beat well. Fry until well browned and serve hot.

—Mrs. Joe Green.



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SWEET POTATO BALLS: 5 or 6 medium-sized sweet potatoes, $\frac{1}{2}$ cup drained crushed pineapple (may be omitted if not available), 1 egg, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 8 marshmallows (colored if possible), $\frac{1}{2}$ cup crushed cornflakes. Boil potatoes until tender, drain, peel and mash. (There should be approximately 2 cups. Left-over potatoes may be used.) Add pineapple which has been well drained, egg, salt and pepper. If mixture is dry add 1 tablespoon butter or a little milk. Combine thoroughly. Form into balls, placing a marshmallow in centre of each ball. Roll in corn flake crumbs, place on a greased pan and bake in a 425° oven until thoroughly heated and brown. Note These may be fried in deep hot Crisco if preferred. Mrs. Fanny Verner.

CAULIFLOWER PANCAKES: 1 small head cauliflower, $\frac{1}{2}$ cup malzo meal or bread crumbs, 2 eggs beaten, 1 tablespoon chicken fat, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Boil cauliflower in salt water until tender then drain and mash well. Add remaining ingredients and beat thoroughly. Heat a little fat in a skillet and drop fritter mixture into it by large tablespoons. Fry until golden brown on both sides. —Mrs. M. Wise, Assiniboia, Sask

CHINESE FRIED RICE: 1 cup rice, 2 tablespoons chicken fat, 2 tablespoons chopped onion, 1 teaspoon chopped parsley, 2 cups hot chicken soup, 2 teaspoons salt, 2 tablespoons chopped celery, clove chopped garlic, 2 scrambled eggs. Wash thoroughly, drain and cook until not quite tender. Pour cold water through it to remove starch. Heat fat in large frying pan, add onion, parsley, celery and garlic. Let fry gently until well browned, stirring constantly. Add rice, let fry until brown, then gradually add soup. Brown in oven and add scrambled eggs. Season with salt and pepper, add chopped green onions, if desired.

—Mrs. S. Shapiro.

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JELLIED VEGETABLE MOLD: 1 package lemon jelly powder, $1\frac{1}{4}$ cup hot water, 2 tablespoons vinegar, 1 teaspoon salt, 1 cup diced celery, 1 cup cooked peas, 1 cup shredded cabbage, 2 tablespoons green pepper (shredded), $\frac{1}{4}$ cup shredded raw carrot. Mix all vegetables together. To jelly powder add water, vinegar and seasonings. When cool and just beginning to jell, fold in vegetables carefully. Pour into mold, rinsed out with water, to finish jelling. Unmold on lettuce and serve with salad dressing.

—Mrs. H. Wise

TOMATO STUFFED WITH CHICKEN SALAD: 1 cup diced cooked chicken, $\frac{2}{3}$ cup diced celery, 3 tablespoons diced cucumber, 3 tablespoons french dressing, mayonnaise to moisten, 8 medium tomatoes. Mix the first five ingredients and chill for about 30 minutes. Wash and peel tomatoes, cut out blossom end and cut tomatoes from top to within $\frac{1}{4}$ inch of bottom into five or six wedge-shaped sections. Salt and chill. Pull wedges apart to resemble petals of a flower and fill with salad which has been mixed with additional mayonnaise. Serve on lettuce leaf, with stuffed olives and hard-boiled eggs.

—Mrs. Tillie Koblin.

FRENCH DRESSING: 1 cup salad oil, $\frac{1}{3}$ cup vinegar, $1\frac{1}{4}$ teaspoons salt, few grains white pepper, $\frac{1}{2}$ garlic clove, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon sugar if desired. Combine oil, vinegar, salt, pepper and garlic: beat with rotary beater until well mixed. Chill in tightly covered jar. Mix well before serving. Makes $1\frac{1}{2}$ cups.

—Mrs. Fanny Veiner

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GRAND TASTING TOMATO ASPIC RING: 3½ cups of stewed tomatoes, 1 tablespoon chopped onion, 1 stalk of celery with leaves (chopped—about ½ cup), 3 cloves, 1 teaspoon sugar, ½ teaspoon salt, 2 tablespoons gelatine dissolved in ½ cup cold water, 3 tablespoons lemon juice. Combine tomatoes and seasonings and bring to boil; simmer for 15 minutes. Add gelatine and stir until dissolved. Strain and add enough water to make 3½ cups. Add lemon juice. Pour into ring mold place in refrigerator to chill. Unmold on platter on crisp greens, fill centre with chicken salad, garnishing with slices of stuffed olives. Boil hard 1 dozen eggs, cut in half, remove yolks and season with salt, pepper, salad dressing and a little grated onion. Refill whites, and arrange devilled eggs around edges of platter, garnishing with parsley. Serves eight to ten.
—Mrs. Fanny Veiner.

BOILED SALAD DRESSING: 2 eggs, 1 teaspoon salt, dash of pepper, 3 tablespoons vinegar, 1½ tablespoons flour, 1 teaspoon mustard, 2 tablespoons sugar, 1 cup water or milk. Mix dry ingredients in top of a double boiler. Slowly add vinegar and beaten eggs, then add milk or water. Cook over boiling water, stirring constantly until smooth and thick, then cook 15 minutes longer.
Mrs. Ben Stone.

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JELLIED TOMATO SOUP AND VEGETABLE SALAD:

One 3-ounce package white cream cheese, 3 tablespoons cream or rich milk, 1 tablespoon gelatine (dissolved), $\frac{1}{4}$ cup cold water, $\frac{2}{3}$ cup condensed tomato soup (approximately $\frac{1}{2}$ 10-oz. can), $\frac{1}{2}$ cup thick salad dressing, $\frac{1}{4}$ cup finely-cut celery, $\frac{1}{4}$ cup chopped cucumber, 2 tablespoons finely-cut or shredded raw carrot, 3 tablespoons finely-cut green pepper, $\frac{3}{4}$ teaspoon finely-minced green onion. Soften gelatine in cold water and dissolve in soup which has been heated to boiling. Cool to lukewarm, add salad dressing and cheese, which has been mashed and blended smoothly with cream. Chill, and when mixture begins to thicken, fold in prepared raw vegetables. Turn into moistened molds (large or individual) and chill until firm. Serve on beds of lettuce or cress with salad dressing.

—Mrs. Fanny Veiner.

PINEAPPLE COLESLAW: 2 cups shredded cabbage, 1 cup shredded pineapple (drained), 2 stalks celery cut fine, 1 green pepper cut fine, $\frac{1}{2}$ cup heavy cream, 3 tablespoons vinegar, salt and pepper. Combine cabbage, pineapple, celery and green pepper, mix well. Beat cream until stiff, add vinegar, salt and pepper slowly and continue beating until well blended. Combine with cabbage mixture and chill.

—Mrs. Tillie Koblan.

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FRUIT SALAD DRESSING: $\frac{1}{4}$ cup pineapple juice, $\frac{1}{4}$ cup orange and lemon juice mixed, $\frac{1}{4}$ cup juice from canned pears, $\frac{1}{4}$ cup juice from canned peaches, 2 tablespoons sugar (if desired), $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ tablespoons cornstarch, 1 cup whipping cream. Mix sugar, salt and cornstarch in top of double boiler. Add fruit juices slowly, mixing thoroughly so there are no lumps. Cook over boiling water until clear and transparent. Cool. Just before serving add the cream, whipped. (Any combination of fruit juices may be used to make 1 cup.) —Mrs. Fanny Veiner.

MAYONNAISE: 1 egg, 1 teaspoon salt, 1 teaspoon sugar, $\frac{3}{4}$ teaspoon dry mustard, few grams pepper, dash paprika, dash cayenne, 2 tablespoons vinegar, 2 tablespoons lemon juice, $1\frac{1}{2}$ cups salad or olive oil. Combine first seven ingredients; add 1 tablespoon vinegar, add $\frac{1}{2}$ cup oil in a very slow stream, beating all the time. Add remaining oil slowly, alternating with vinegar and lemon juice. Beat constantly till all oil is used. Makes one pint. —Mrs. Fanny Veiner.

BOILED SALAD DRESSING (with oil): 4 tablespoons flour, 1 teaspoon mustard, 2 teaspoons sugar, $1\frac{1}{4}$ teaspoons salt, $\frac{1}{2}$ cup vinegar and lemon juice, 1 cup boiling water, 1 cup and 2 tablespoons salad oil, 2 egg yolks, $\frac{1}{4}$ teaspoon white pepper. Sift dry ingredients together in top of a double boiler, add 2 tablespoons oil, the vinegar and lemon juice and water. Cook until thick, stirring constantly. Cool, beat in egg yolks, using a rotary egg beater, then add slowly 1 cup salad oil, beating constantly. —Mrs. B. Raber.

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SOUR CREAM POTATO SALAD: 4 cups diced cooked potatoes, $\frac{1}{2}$ cup diced cucumber, 1 tablespoon minced onion, $\frac{1}{4}$ teaspoon celery salt, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon pepper, 3 hard-cooked eggs, $1\frac{1}{2}$ cups sour cream, $\frac{1}{2}$ cup mayonnaise or salad dressing, $\frac{1}{4}$ cup vinegar, 1 teaspoon prepared mustard. Combine potatoes, cucumber, onion, celery salt, salt and pepper; toss together lightly. Dice egg whites and add to potatoes mixture. Mash yolks and combine with sour cream, mayonnaise, vinegar and mustard. Add to potatoes and toss together lightly. Allow to stand for 15 minutes. Garnish with crisp salad greens.

—Mrs. Tillie Koblin.

CHICKEN SALAD: 3 cups diced cold chicken, 2 cups chopped celery, $\frac{1}{4}$ cup chopped green pepper and/or $\frac{1}{4}$ cup chopped stuffed olives, mayonnaise, 1 tablespoon capers (optional). Mix chicken, celery, green pepper or chopped olives, and marinate in french dressing and chill. Mound on crisp lettuce. Mask salad with thin covering of mayonnaise and sprinkle with capers or sliced chopped olives if they have not been used in the salad. Garnish with slices of hard-cooked egg, pickled beets cut in fancy shapes, or with salted almonds.

Mrs. Fanny Verner



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THREE OF A KIND SHERBERT: Grated rind of 1 orange, juice of 3 oranges, juice of 3 lemons, mashed pulp of 3 bananas, 3 cups sugar, 3 cups water, 3 egg whites. Wash oranges and grate rind of one. Mix grated rind with juices of oranges and lemons. Combine with bananas which have been thoroughly mashed. Make a syrup of sugar and water by boiling together 5 minutes. When cold add fruit mixture and let freeze in ice trays at coldest control until mushy (about one hour). Remove tray and scrape into bowl. Beat egg whites stiff, add to mixture and beat with Mixmaster or rotary beater until light and fluffy. Return to trays and freeze until very stiff. May also be frozen in ice cream freezer, in which case add everything at once. Makes 16 generous servings.

—Mrs. Fanny Veizer.

CHOCOLATE CHIFFON PIE: 1 tablespoon gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup boiling water, 2 squares unsweetened chocolate (or 6 tablespoons cocoa), 4 eggs (separated), 1 cup sugar, $\frac{1}{4}$ tablespoon salt, 1 teaspoon vanilla. Soften gelatine in cold water, melt chocolate in boiling water, and stir until smooth. If necessary, place over low flame. Add softened gelatine to hot chocolate mixture and stir until dissolved. Add 4 egg yolks (slightly beaten), $\frac{1}{4}$ cup of sugar, and salt and vanilla. Cool, and when mixture begins to thicken fold in stiffly beaten egg whites, to which the other half cup of sugar has been beaten in. Blend thoroughly and pour into a previously baked pie shell or graham wafer pie crust. Chill several hours in refrigerator. Just before serving spread on sweetened whipped cream if desired.

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CHOCOLATE SPONGE ROLL. 6 tablespoons cake flour, 6 tablespoons cocoa, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 4 egg whites $\frac{3}{4}$ cup sugar, 4 egg yolks 1 teaspoon vanilla extract, confectioners' sugar, $\frac{1}{2}$ cup whipping cream. Sift together three times flour cocoa, baking powder and salt. Beat egg whites stiff, but not dry, gradually fold in sugar. Beat egg yolks until thick and lemon colored, add vanilla extract. Fold egg yolks into egg white mixture fold in flour mixture. Line pan 9x14 in. with greased waxed paper pour in batter. Bake in hot 400 oven for 12 minutes. Turn out on towel sprinkled with confectioners' sugar. Remove paper trim crisp edges, roll up lengthwise and wrap in towel. Cool slightly. Whip cream stiff. If desired, flavor and sweeten. Unroll cake spread with cream, roll up. Cover with chocolate icing or just sprinkle with confectioners' sugar. Serves eight quite generously.

—Mrs. B. Leisk

GRAHAM CRACKER PIE CRUST (unbaked). 1 $\frac{1}{2}$ cups crushed graham cracker crumbs, $\frac{1}{2}$ cup butter (melted) 2 $\frac{3}{4}$ icing or powdered sugar. Cream all ingredients together and pat mixture firmly into pie tin. Chill in refrigerator for several hours. Fill with chocolate filling or any other desired filling. Chill again.

—Mrs. Fanny Weiner

APPLE DELIGHT. 6 eggs, 1 $\frac{1}{2}$ cups sugar, 1 lb. blanched ground almonds 6 tablespoons flour. Beat eggs well beat in sugar fold in nuts and flour. Keep $\frac{1}{2}$ lb. of ground nuts for top of cake. Spread half of batter into a large square baking pan and bake in a slow oven until set and light brown. Spread on the filling and cover with remainder of batter and remaining almonds. Return to oven until brown. Filling, 1 cup sugar $\frac{1}{2}$ cup water, 2 lbs. apples, juice of 1 lemon. Cook until soft and brown. Cool before spreading. (May be prepared before mixing cake.)

—Mrs. Ben Stone

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JELLO GRAHAM WAFER DESSERT: Line cake tin with graham wafers, cover with thinly sliced bananas, cover with Jello which has thickened. Spread with a little sour cream sprinkled with sugar. Put another layer of wafers and repeat the same as before. Cover with graham wafer crumbs instead of whole wafers. May be served with whipped cream if desired. Place in refrigerator for a few hours before serving. —Mrs. B. Raber.

NEW YORK ICE CREAM (cooked custard): 1 pint milk, 1 tablespoon cornstarch, 3 eggs, $\frac{1}{2}$ lb. granulated sugar (1 cup), $\frac{1}{2}$ teaspoon salt. 1 pint whipping cream, 1 to 2 teaspoons vanilla. Beat eggs with blended sugar, cornstarch and salt, stir in scalded milk and cook over hot water until thick, stirring constantly (about 10 minutes). Cool and add vanilla and cream which has been whipped. Freeze in ice cream freezer, using eight parts of crushed ice to one of salt, and then pack to ripen, using four parts ice to one of salt. Thus ice cream can also be frozen in a refrigerator in which case separate eggs, using only the yolks in the custard. Beat egg whites stiff and add when custard has cooled. Freeze the custard in tray and after it has set remove, beat again, add whipped cream and return to finish freezing. Makes approximately two quarts. —Mrs. Fanny Velter.

VANILLA ICE CREAM (no cooking): $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 1 $\frac{2}{3}$ cups rich milk, 2 eggs (separated), 1 cup whipping cream, 1 teaspoon vanilla. In a mixing bowl put sugar, salt, egg yolks, milk and vanilla and beat with rotary beater until thoroughly combined. Beat egg whites until stiff and add. Beat cream stiff and add. Continue beating with beater until well mixed and lots of air bubbles are showing. Pour into freezing tray. Use coldest control. At end of one hour remove from tray, scrape into bowl and beat thoroughly until smooth. Return to tray and finish freezing. When set, reduce to medium control. Makes one quart.

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FLOATING LEMON PUDDING: Mix in order given 1 tablespoon butter, $\frac{1}{2}$ cup sugar, 1 egg, 2 tablespoons milk, pinch of salt, 1 cup flour, 3 teaspoons baking powder. Into a saucepan put $2\frac{1}{2}$ cups water, butter size of an egg, 1 cup sugar, 1 well-beaten egg, grated juice and rind of one lemon. Bring to boil. While on boiling put first mixture into centre of liquid, but do not stir. Bake half hour at 350° to 375° .
—Mrs. B. Raber

STRAWBERRY ICEBOX CAKE: $1\frac{1}{2}$ cups strawberries cut in small pieces, 1 cup sugar, $\frac{1}{4}$ cup cold water, 1 tablespoon gelatine, $\frac{1}{4}$ cup hot water, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup cream (whipped), 2 egg whites, strips of sponge cake or lady fingers (stale). Mix strawberries with sugar, pour cold water in bowl, sprinkle gelatine on top of water; add hot water; stir until dissolved. Add berries, lemon juice, salt. Cool. When it begins to thicken fold in whipped cream and stiffly-beaten egg whites. Pour a layer of strawberry mixture on bottom of a small round mold; arrange cake or lady fingers around sides, and fill pan alternately with mixture and cake. Chill. Unmold. (If possible use a spring-apart mold, so cake does not have to be turned upside down.) Garnish with whipped cream and strawberries. Serves eight.
—Mrs. Fanny Veiner.

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ICE CREAM FRUIT PIE Put a layer of sweetened fresh fruit (strawberries, raspberries, peaches, etc., or a combination of these) in the bottom of a fairly deep, baked and thoroughly cold pie shell placed on a baking sheet. Over this arrange a thick layer of firm ice cream, working quickly so it won't soften. Over this spread a deep layer of meringue, piling it high and covering the ice cream completely, right to the edge of the crust. Brown in a piping hot oven—350° for about 90 seconds—no longer. Remove to a serving plate and serve at once. Serves eight to ten.
—Mrs. Fanny Veiner.

ANGEL CHARLOTTE RUSSE 1 tablespoon gelatine, 1 cup cold water, 1 cup sugar, 1 cup boiling water, 2 cups heavy cream, few grains salt, 1 tablespoon vanilla, 6 stale macaroons (rolled to crumbs), 12 marshmallows cut in small pieces, 1 1/2 tablespoons each finely-chopped red and green candied cherries, 1/2 cup sliced blanched almonds. Soften gelatine in cold water. Make a syrup of sugar and boiling water and dissolve gelatine in the hot liquid. Chill, stirring occasionally, until as thick as honey, then beat until very frothy. Don't chill too long, as it will set. Whip cream until stiff, fold thoroughly into gelatine mixture with remaining ingredients. Turn into a wet mold or pile into individual serving glasses. Chill until firm. Mrs. Fanny Veiner.

FOOD FOR THE GODS 1 6-oz. tin Carnation milk, 1 tablespoon butter, 1 cup sugar, 2 squares unsweetened chocolate, 24 marshmallows (cut in pieces), nuts and cherries, 3 cups graham wafer crumbs rolled fine. Put milk, butter, sugar and chocolate in double boiler and heat until chocolate is melted. Cool thoroughly, add marshmallows, nuts and cherries and 2 cups of crumbs. Divide the remaining cup in two and put half cup on bottom of an 8x8 in. pan. Add mixture and finally the remaining graham wafer crumbs. Put in refrigerator for several hours and cut in squares when ready to use.
Mrs. Alex Spivack.

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CHOCOLATE ICEBOX CAKE: 1/3 cup sugar, 1/8 teaspoon salt, 1/3 cup hot milk, 1 tablespoon gelatine softened in 1/4 cup cold water, 2 cups whipping cream, 1 1/2 teaspoons vanilla, chocolate wafers or left-over cake. Heat milk, add sugar, salt and softened gelatine and stir until dissolved. Chill, stirring occasionally until thick as honey (do not allow to set), whip until frothy. Beat cream until stiff, add vanilla. Fold gelatine mixture into cream. Arrange chocolate wafers, or thin strips of left-over chocolate sponge or butter cake (no icing) in bottom of a rectangular cake pan. Pour half the cream mixture over this, another layer of cake, and finish with remainder of the cream. Chill 12 hours or longer before unmolding.

Mrs. Fanny Veiner.

CALIFORNIA PRUNE PIE: 2 cups cooked prunes, 1 orange, 1/2 cup brown sugar, 1/4 teaspoon salt, 2 tablespoons cornstarch, 2 tablespoons butter, 1 cup liquid from prunes, 2 egg whites, 4 tablespoons sugar. Pit prunes and cut in half; peel orange, removing white inner peel completely, and dice. Combine sugar, salt and cornstarch, add prune liquid and bring to a boil stirring constantly until thickened. Add prunes, orange and butter and continue cooking for 10 minutes, stirring occasionally. Pour into baked pastry shell, cover with meringue (using the 2 egg whites and 4 tablespoons sugar) and brown in a slow 325° oven for 15 minutes.

—Mrs. Fanny Veiner.

BUTTERSCOTCH PIE: 1/2 cup brown sugar, 1 1/2 tablespoons flour, 1 tablespoon butter, 1 cup milk, 2 eggs (separated), 4 tablespoons white sugar (for meringue). In top of double boiler mix sugar flour and butter, add well-beaten egg yolks and stir in milk. Cook over boiling water until thick. Pour into cooled pastry shell. Make a meringue of the egg whites and white sugar, and brown.

—Mrs. Jack Prasow

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LEMON CHIFFON PIE: 3 egg yolks slightly beaten, $\frac{1}{2}$ cup sugar, 3 tablespoons water, 3 tablespoons lemon juice, 1 teaspoon grated lemon rind, 1 $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 3 egg whites stiffly beaten. Combine egg yolks, sugar and water in top of a double boiler, place over hot water and cook until thickened, stirring constantly. Remove from fire, cool and add lemon juice and rind. Beat sugar and salt gradually into beaten egg whites and continue beating until mixture stiffens again. Fold in lemon mixture; turn into pie shell. Bake in moderate 350° oven for 25 to 30 minutes, or until delicately brown.
—Mrs. R. Lups.

HAWAIIAN GINGERBREAD: $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup brown sugar, 2 eggs, 1 cup molasses, $2\frac{1}{4}$ cups sifted pastry flour, 2 teaspoons baking soda, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon salt, 1 cup sour milk, $\frac{3}{4}$ cup shredded cocoanut. Cream butter, add sugar gradually and continue creaming, add beaten eggs and molasses and beat the mixture thoroughly. Sift flour, measure and sift again with spices and salt. Add these ingredients alternately with the sour milk to the first mixture. Turn batter into a large, greased ring mold and bake in moderate 325° - 350° oven for 35 to 50 minutes. Turn out onto a large serving dish, fill centre with a mixture of diced pineapple and sliced bananas. Serve with whipped cream. If no ring mold is available, bake the gingerbread in a fairly deep square cake tin. Cut a square from the centre and fill cavity with the fruit mixture. This makes an attractive dessert for a buffet supper.
Mrs. Fanny Veiner.

BUTTER TARTS: Cover 1 cup raisins with water, boil and drain. While warm add $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, 2 teaspoons butter, 1 teaspoon cinnamon, 1 egg. Mix well together, pour into unbaked tart shells and bake until brown.

Mrs. Jack Praaw

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PUFFY CHERRY COBLER: 1 can (2½ cups) red sour cherries, ¾ cup sugar, 2 tablespoons cornstarch, 1 tablespoon butter, ¼ teaspoon almond flavoring. Drain juice from the cherries and to it add sugar and cornstarch. Cook until thick and clear, then add the drained cherries, butter and flavoring. Turn into a well-greased pan. Batter: 2 eggs (separated), 6 tablespoons sugar, ½ cup sifted cake flour, ¼ teaspoon salt, ¼ teaspoon cream of tartar. Beat yolks of the eggs until thick and lemon-colored, add sugar one tablespoon at a time, beating after each addition, fold in flour. Beat egg whites and salt together until foamy, add cream of tartar and beat until stiff, but not dry. Fold lightly into the batter. Pour over the cherries and bake in a 350° oven for 30 minutes or until sponge topping springs back lightly from the touch. Serve warm or cold. —Mrs. Fanny Veiner

LEMON SAUCE: ½ cup sugar, 1 tablespoon cornstarch, 1 cup water, 1 slightly beaten egg yolk, 3 tablespoons lemon juice, 2 tablespoons butter or Crisco. Mix sugar, cornstarch and salt, add water and bring to boiling point, stirring constantly. Cook over boiling water for 15 minutes. Remove from fire, add egg yolk, lemon juice and butter, return to double boiler for a few minutes. Serve hot.

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BLUEBERRY COTTAGE PUDDING: 2 cups fresh or frozen blueberries, $\frac{1}{2}$ cup sugar, lemon juice, $\frac{1}{3}$ cup butter or shortening and butter, $\frac{3}{4}$ cup sugar, 1 egg, $\frac{1}{2}$ cup and 1 tablespoon milk, 2 cups sifted cake or pastry flour or $1\frac{1}{4}$ cups bread flour, $3\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Arrange blueberries in a deep, greased baking dish, cover with $\frac{1}{2}$ cup sugar and sprinkle with lemon juice. Place in moderate 350° oven until very hot and beginning to cook while preparing the batter. Combine the remaining ingredients, as for a cake, and spread batter over the hot blueberries. Return to oven and bake until batter is golden brown—about 35 to 40 minutes. Cut pudding in squares while still hot and serve with cream or any preferred sauce. Note: Almost any fresh fruit or combination of fruits can be substituted for the blueberries. Rhubarb, peaches and plums are very nice together.

—Mrs. Fanny Veiner.

ORANGE PUDDING: 1 cup sugar, 1 tablespoon butter, 3 tablespoons flour, 2 egg yolks, juice and grated rind of 1 orange and $\frac{1}{2}$ lemon, 1 cup milk, 2 stiffly-beaten egg whites. Cream butter and sugar, add flour, juices and rind and beaten egg yolks mixed with milk. Fold in egg whites and pour into a greased mold or custard cups and bake in a slow 325° oven in a pan of water until set and lightly browned. When done there will be a light creamy soufflé on top and a layer of cream custard sauce underneath.

For **Lemon Pudding**, omit the orange and use a whole lemon, juice and rind, and decrease flour to 2 tablespoons.

—Mrs. Fanny Veiner.

COCOANUT TARTS: Line patty tins with pastry, put a little jam in each, and cover with the following mixture: 1 egg, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup cocoanut, 1 teaspoon melted butter, 1 teaspoon vanilla. Bake in a moderate oven.

—Mrs. Jack Prasow.

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LEMON PIE. Crust part 40 Paulin's Peerless Cream Sodas (unsalted) 1 1/2 tablespoons sugar 1/2 cup butter, 1/2 teaspoon salt Roll soda crackers into fine crumbs, turn into a mixing bowl add sugar and salt and stir well. Add butter and blend as for pastry. Empty into 10-inch pie plate (keeping out 1/2 cup crumbs for top) with large spoon press and mould to shape of plate. Bake in a moderately hot 375° oven for 20 minutes. Meanwhile prepare filling 1 cup sugar, 1 1/2 cups hot water 4 tablespoons corn starch.

1/2 cup cold water 1 teaspoon butter rind and juice of 1 1/2 lemons, pinch of salt, 2 eggs (separated) pinch of salt (additional), 2 tablespoons sugar (additional). Combine sugar and hot water turn into the top part of a double boiler and bring to boiling point. Mix corn starch with cold water add to mixture stirring until mixture thickens. Add butter rind and juice of lemons and pinch of salt. Mix well and lastly add the beaten egg yolks. Stir thoroughly and pour into the baked pie shell. Beat egg whites, add salt and sugar, mix and spread over lemon filling. Garnish with remaining crumbs and brown in a slow oven. Cool and serve.

APPLE CRISP PUDDING. 6 large apples, 1 1/2 cups hot water, 16 Paulin's Peerless Cream Sodas (unsalted) 1/2 cup brown sugar 1/3 cup butter pinch of salt. Peel and slice apples into a saucepan, add water and cook until tender then turn into buttered pudding dish. Roll soda crackers into fine crumbs, place in mixing bowl, add sugar, butter and salt and blend thoroughly together. Sprinkle mixture over apples and bake in a hot 400° oven for 25 minutes. Serve warm with cream.

GRAHAM WAFER PIE. Crust part 32 Paulin's White Cross graham wafers, 1/2 teaspoon salt 1 tablespoon sugar, 1/2 cup butter. Roll graham wafers into fine crumbs add salt and sugar and stir well. Add butter and blend as for pastry. Empty into 10-inch pie plate (keeping out 1/2 cup of crumbs for top) and with a large spoon press and mould to shape of plate. Bake in a moderately hot 375° oven for 20 minutes. Meanwhile prepare filling 2 1/2 cups milk 1/2 cup sugar 3 tablespoons corn starch pinch of salt, 1 teaspoon butter 2 eggs (separated) 1 1/2 teaspoons vanilla flavoring, pinch of salt (additional) 2 tablespoons sugar (additional) 1/2 teaspoon vanilla flavoring (additional). Heat 2 1/2 cups milk in top part of a double boiler add sugar. Blend corn starch with the remaining milk add to heated mixture stirring until mixture thickens. Add salt butter the beaten egg yolks and vanilla, stir well and turn into the baked pie shell. Beat egg whites, add the additional salt, sugar and vanilla, mix well and spread over filling. Garnish with the remaining crumbs and brown in a slow oven. Cool and serve.

To prepare graham wafer crumbs without muss, place the desired amount of graham wafers in a bag, tie bag and roll with rolling pin. This keeps crumbs from spilling all over

PINEAPPLE UPSIDE DOWN CAKE: $\frac{1}{2}$ cup shortening, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup pineapple syrup, $1\frac{1}{2}$ cups flour 2 tablespoons baking powder, 1 teaspoon salt. Combine in usual way as for a cake. Simmer together in a 9-in. skillet or frying pan 4 tablespoons butter and 1 cup brown sugar. Arrange pineapple slices on top of mixture in pan and place a maraschino cherry in centre of each slice. Pour batter over all. Bake in a 350° oven about 50 minutes. Turn out at once on serving plate.

—Mrs. Fanny Veiner

HOT WATER PASTRY: 1 lb shortening, $\frac{1}{2}$ cup boiling water, 3 cups flour 1 teaspoon salt. Pour water over the shortening and cream well. Add flour and salt and chill.

—Mrs. Jack Prasow

COCOANUT CREAM PIE: 2 cups milk, 3 tablespoons cornstarch 1 $\frac{1}{3}$ cup sugar, 1 teaspoon salt, $\frac{1}{2}$ cup cold milk, 2 eggs (separated), 1 teaspoon vanilla, $\frac{1}{2}$ cup cocoanut. Scald milk mix cornstarch, sugar and salt with $\frac{1}{2}$ cup of cold milk and combine gradually with scalded milk. Stir and cook until thickened then cook over hot water for 15 minutes. Add a little of the hot mixture to beaten egg yolks, return to double boiler and cook for 5 minutes. Remove from the heat add vanilla and cocoanut and pour into a baked shell. Beat whites of eggs until stiff, add 1 tablespoon fruit sugar and $\frac{1}{2}$ cup cocoanut (if desired). Spread roughly over the pie and place in a slow 300°-325° oven to brown.

—Mrs. Fanny Veiner

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ICEBOX ROLLS (foundation recipe). 2 cups milk, 1 cup sugar, 2 teaspoons salt, 3 tablespoons shortening (butter preferably), 2 cakes compressed (Fleischman type) yeast softened in $\frac{1}{2}$ cup lukewarm water with 1 teaspoon sugar added, 2 eggs, 6 to 7 cups flour (about). Soak milk in the top of a double boiler combine sugar, salt and shortening in a large mixing bowl. Pour scalding milk over mixture and allow to cool until lukewarm, then add yeast which has been softened in water with the 1 teaspoon of sugar added in a warm place (if course). Next add the beaten eggs and stir in 4 cups bread flour, beat thoroughly, then add 2 cups bread flour and as much more flour as can be stirred into the dough without making it necessary to knead. Brush the surface of the dough lightly with oil or butter, cover tightly and store in refrigerator. If desired to use right away, add more flour until the dough can be handled without sticking to hands, let rise till doubled in bulk, turn out on floured bread board, knead down, shape for rise and bake. (This dough can be stored in the refrigerator for about a week, making it possible to have hot buns for any meal.)

Making up the rolls

Parkerhouse Rolls. Roll out dough on a lightly floured board to $\frac{1}{2}$ in. thickness, cut with a biscuit cutter of the desired size, first dipping the cutter in flour. For bridge or buffet supper use 1 $\frac{1}{2}$ in. in diameter, while for luncheon or dinner use a cutter 2 in. in diameter. After cutting the biscuits make a crease slightly to one side of the centre of each biscuit using the blade of a narrow

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spatula, or the dull side of a knife. Then brush the edge of the biscuits with water or melted fat, and fold the wider side over on the shorter side, pressing the edges firmly together. Arrange the rolls 2 in. apart on a basting sheet or in a baking pan. Cover with a towel and allow to rise in a warm place until the biscuits are nearly double in bulk. This usually takes from two to three hours if the dough has been chilled, one to 1½ hours if used right away. Bake them in a 425° oven for 12 to 15 minutes. Remove and brush with melted butter.

Dinner Rolls: In shaping dinner rolls pinch or cut off small pieces of dough the size of a walnut and shape into balls by folding the sides of each piece under until the top of the roll is perfectly smooth. If you like crusty rolls arrange them one in each section of greased muffin pans. If you do not care for crusty rolls, arrange them close together in a greased baking pan. In either case cover with a towel and let rise until nearly double in bulk. Bake in a hot 425° oven for 12 to 15 minutes. Brush with melted butter or egg white immediately after removing from oven.

Finger Rolls: For finger rolls cut and shape the basic recipe into finger-like pieces about 4 in. long. Raise and bake as directed, brushing with melted butter after removing from the oven.

Clover Leaf Rolls: Shape the dough of the foundation recipe into balls 1 in. in diameter. Place three balls in each section of greased muffin pans. Let rise and bake as directed above.

The foundation recipe for icebox rolls can be varied not only in shape but in flavor as well, with little trouble on the part of the housekeeper. For example:

For Cinnamon Fruit Rolls, roll out one half of the foundation recipe to ¼ in. thickness and spread with 3 tablespoons melted fat. Combine ½ cup brown sugar and 1 teaspoon cinnamon and sprinkle over the melted fat. Top with a mixture of ½ cup finely-chopped

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nuts and $\frac{1}{2}$ cup chopped raisins. Roll up as you would a jelly roll, pressing together firmly. Cut crosswise in slices $\frac{1}{4}$ in thick using a sharp knife which has been floured. Arrange on a baking sheet or in a baking pan cut side down, cover with a towel and let rise until nearly double in bulk. Then bake in hot 400° oven for 10 to 12 minutes. Makes 18 rolls.

For Cinnamon Bread roll one-half of the foundation recipe to $\frac{1}{2}$ in thickness, spread with 2 tablespoons melted fat and sprinkle with a mixture of 1 teaspoon cinnamon and $\frac{1}{2}$ cup brown sugar. Roll like a jelly roll, place in a greased loaf pan and let rise until nearly double in bulk. Bake in a moderate 375° oven for 40 minutes. Brush the top with melted butter cool and serve. Makes one loaf.

For Dutch Apple or Dried Fruit Cake, roll out one-quarter of the basic recipe and shape into an oblong $\frac{1}{4}$ in thick, and fit into a large cake pan. Brush with 2 tablespoons melted fat. Combine 1 cup sugar and 2 teaspoons cinnamon and sprinkle half of this over the dough. Then arrange over the surface of the dough slices of fresh apples or half-slices of dried apricots or peaches which have been soaked for one hour in water to cover and drained. Sprinkle the dough with the rest of the cinnamon mixture, let rise until nearly double in bulk and bake in hot 375° oven for about half an hour.

For Date Filled Rolls or Rings, roll one third of the foundation recipe to $\frac{1}{4}$ in thickness. Combine 1 cup sugar, $\frac{1}{4}$ teasp. on salt and 1 tablespoon flour in a saucepan. Add 1 cup chopped dates, $\frac{1}{2}$ cup coconut and $\frac{1}{2}$ cup water. Cook until thick (about 15 minutes) stirring constantly. Cool and add $\frac{1}{2}$ teaspoon almond extract. Spread on the dough and roll up as for a jelly roll. Cut crosswise into $\frac{1}{4}$ in slices and place cut side down on a baking sheet. Or after rolling up the dough into a roll arrange it in a circle on a greased baking sheet, moistening the ends with water so that they will stay together. Then let rise until nearly double

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in bulk, and bake in a hot 400° oven for 30 minutes. If preferred, diagonal slashes may be made in the surface of the roll after it has been arranged on the baking sheet. (Bake small rolls for 15 minutes.)

An Almond Filling, which may be substituted for the date filling is made as follows. Cream together 2 tablespoons butter and $\frac{1}{2}$ cup sugar, add 1 egg well beaten, $\frac{1}{4}$ teaspoon salt, 2 tablespoons lemon juice, the grated rind of 1 lemon and $\frac{1}{2}$ cup blanched chopped almonds.

In making sweet rolls, if a slightly richer roll is desired the sugar and shortening in the basic recipe may be increased to 1 cup and 6 tablespoons, respectively, all other ingredients remaining the same.

PECAN ROLLS: Make a caramel mixture as follows: Melt one tablespoon butter in a round tin (layer cake), add $\frac{1}{2}$ cup brown sugar, stir until melted, and add $\frac{1}{2}$ cup boiling water. Cook until the syrup is quite heavy. Remove from the fire and sprinkle liberally with pecan nut halves. Roll one-quarter foundation recipe to $\frac{1}{3}$ in. thickness, brush with melted fat and sprinkle with $\frac{1}{4}$ cup brown sugar mixed with $\frac{1}{2}$ teaspoon cinnamon. Roll like a jelly roll and cut in 1 in. slices. Place the slices about 1 in. apart in the pan containing the syrup and nuts. Set in a warm place until more than doubled in bulk, then bake in a moderate oven 350 to 375 degrees for 20 to 25 minutes. Turn out on a plate immediately. Makes about 12 buns. If desired the syrup may be cooked separately in a small pot and poured into the layer cake tin or individual muffin tins. —Mrs. Fanny Weiner.

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SWEET BUNS: Dissolve 2 Fleischman's yeast cakes in $\frac{1}{2}$ cup lukewarm water. Bring to boil $3\frac{1}{2}$ cups milk and when removing from heat add 1 cup sugar, 3 tablespoons butter and 2 teaspoons salt. When this mixture has cooled to lukewarm temperature add yeast cake and beat till very light in texture 4 eggs and add to mixture. Add 8-9 cups flour. If more flour is added buns will not be very light.

Variation

Cinnamon Rolls: With very little brown sugar spread with bit of cinnamon. Roll and cut, let rise till light and bake in 375° oven. Cook a mixture of brown sugar and a bit of sweet cream; heat just till boiling point and add chopped nuts. Spread over top of rolls and return to oven and bake from two to three minutes, just long enough to spread the topping. —Mrs. R. Davida.

HARD CRUSTED WATER ROLLS: 1 cake of compressed yeast dissolved in $\frac{1}{2}$ cup lukewarm water, $\frac{1}{4}$ cup sugar, 1 teaspoon salt, 2 tablespoons shortening, 1 cup boiling water, 4 cups flour (approximately). Place sugar, salt and shortening in a mixing bowl and pour over the boiling water. Cool to lukewarm and add the dissolved yeast and enough flour to make a batter. Beat hard, then add the rest of the flour to make a fairly stiff dough. Turn onto a floured board and knead hard for five minutes, then place in a greased bowl, cover with a towel, and let rise in a warm (not hot) place until double in bulk. Turn out onto a floured board and roll out about $\frac{1}{2}$ in. thick. Cut into strips about 5 in. long and 1 in. wide. Set these 2 in. apart on a greased cookie sheet. Cover and let rise until nearly double in size. Brush lightly with melted shortening and bake in a slow 300° oven for about 40 minutes. —Mrs. Fanny Veiner.

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JAM BUNS: 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup butter or shortening, 2 tablespoons white sugar, 1 egg well beaten, $\frac{1}{4}$ cup milk, 1 teaspoon vanilla. Mix flour, baking powder, sugar salt and butter as for pastry. Add egg, milk and vanilla. Roll, cut squares. Line patty tin with dough and fill with jam. Bake in moderate oven.

—Mrs. Shirley Conn.

APPLE COFFEE ROLL: 2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 4 teaspoons baking powder, 5 tablespoons shortening, $\frac{2}{3}$ cup milk, 3 tablespoons butter, $\frac{1}{2}$ cup brown sugar, 1 teaspoon cinnamon, 2 cups chopped apples. Sift the flour, salt, sugar and baking powder. Rub in the shortening until the mixture is coarse and mealy. Add the milk gradually to make a soft dough. Turn onto a floured pastry cloth and knead gently for a minute. Now, roll or pat out into a sheet about $\frac{1}{2}$ inch thick. Spread generously with the softened butter and place the apples which have been chopped fine over this. Sprinkle with the brown sugar and cinnamon. Roll up like a jelly roll and shape into a semi-circle. Place in a shallow greased and floured pan, and bake in a hot, 400° oven for about 25 to 30 minutes, until the roll is well browned and the apples tender. Remove from the oven and ice while still warm.

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GLOSSY FROSTING: 2 tablespoons hot water, $1\frac{1}{2}$ cups icing sugar, $\frac{1}{2}$ teaspoon vanilla. Sift the sugar and add the hot water and vanilla. Beat until the icing is very smooth. If it is too thin, add a very little more sugar, but it should not be a thick icing. Spread over the warm roll. It will harden and glaze as it cools.

—Mrs. Fanny Veiner.

DATE BREAD: 1 cup chopped dates, $\frac{1}{2}$ cup walnuts, 1 teaspoon soda, 1 cup boiling water, 1 cup flour, 1 tablespoon butter, $\frac{3}{4}$ cup brown sugar, 1 egg unbeaten, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup rolled oats. Sprinkle soda over dates and pour over the boiling water. Let stand while other ingredients are being mixed. Add all together and bake in moderate oven one hour. Prunes may be substituted.

PINEAPPLE RAISIN BREAD: $\frac{3}{4}$ cup shortening, $\frac{1}{4}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups milk, 3 cups flour, 6 teaspoons baking powder, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup crushed pineapple, $\frac{1}{2}$ teaspoon salt. Cream shortening and sugar, add beaten egg and milk. Add flour mixed and sifted with baking powder and salt. With 1 tablespoon of flour, flour the raisins and the well-drained pineapple; add these to the batter, bake in a moderate 325° oven about $1\frac{1}{4}$ hours.

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APRICOT NUT LOAF: 3 cups sifted flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup brown sugar (firmly packed), 4 tablespoons melted butter, $\frac{1}{2}$ cup chopped walnuts, 1 cup finely cut dried apricots, 1 egg (well beaten), 1 cup milk. Sift flour once, add baking powder and salt and sift again. Add sugar and mix well, then nuts and apricots. Combine egg, milk and butter, add to flour mixture and blend. Bake in greased loaf tin in moderate 350° oven one hour, or until done. Store overnight before cutting.
—Mrs. Alex Spivack

DELICIOUS APPLE ROLL: 2½ cups flour, 2½ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup oil (or shortening), 2 eggs, 1 teaspoon vanilla, water. Sift dry ingredients together, add oil, eggs and sufficient water (2 to 3 tablespoons) to form soft cookie dough. Divide into two parts, roll each part to medium thickness. Spread with oil and a mixture of cinnamon and sugar. At one end place cut-up apples (about 1½ apples for each roll), sugar if necessary (only for tart apples) and roll up like a jelly roll. Place rolls in greased baking pan and bake at 350° for 35 to 40 minutes, till golden brown, and apples are tender.
—Mrs. M. Shore

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DANISH COFFEE ROLLS: 1 cake compressed yeast, 1 cup cream, 1 cup shortening (butter preferably), 4 eggs beaten thick, $\frac{1}{2}$ teaspoon salt, 5 to $5\frac{1}{2}$ cups bread flour 1 cup granulated sugar, 2 teaspoons cinnamon, sliced blanched almonds (optional) Crumble yeast into cream, let stand until soft, stir Cream butter, add eggs and combine well Add yeast mixture with salt Mix in sufficient flour to make a soft dough, knead lightly on slightly floured board or canvas until smooth Place in bowl, cover and chill at least three hours Sprinkle half of sugar on canvas and turn out dough Roll out and fold from top to bottom and left to right, repeat rolling and folding three times or until sugar is all worked in Roll inch thick and cut in narrow strips roll in remaining sugar mixed with cinnamon, twist and shape Let rise on greased pan at room temperature one-half hour Sprinkle with almonds Bake in moderate oven, 350° , for 20 to 25 minutes Garnish with jam or jelly The rolled-out dough may be folded lengthwise, then shaped into one large roll if preferred Grated rind of 1 orange can be added to the mixture, creaming it with the butter, if desired.

—Mrs. Fanny Veiner

DATE BREAD: 2 cups chopped dates, 2 teaspoons soda, 2 cups boiling water, 2 tablespoons shortening, $1\frac{3}{4}$ cups brown sugar, 1 egg 3 cups flour, $\frac{1}{2}$ to 1 cup walnuts (optional), 1 teaspoon vanilla Pour boiling water over dates, which have been sprinkled with the soda, allow to cool Cream shortening and sugar, add egg, flour and nuts (coat nuts with some of the flour) Mix in dates and vanilla Bake in a large loaf tin one hour Mrs. Jack Prasow.

BAKED SCONES: 2 cups flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 heaping teaspoon butter or shortening, $\frac{1}{4}$ cup white sugar, 1 egg, $\frac{2}{3}$ cup sour milk Soft first five ingredients together Cream butter and sugar, add egg and milk alternately with the dry ingredients Pat into three rounds, mark well with knife Sprinkle with sugar and bake 15 minutes

—Mrs. Jack Prasow

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BANANA ALL-BRAN NUT BREAD: $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, 1 egg well beaten, 1 cup Kellogg's All-Bran, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ cup chopped nut meats, $1\frac{1}{2}$ cups mashed banana, 2 tablespoons water, 1 teaspoon vanilla extract. Cream shortening and sugar well; add egg and All-Bran. Sift flour with baking powder, salt and soda. Mix nuts with flour and add alternately with mashed bananas to which the water has been added. Stir in vanilla, pour into greased loaf tin. Let stand 30 minutes and bake in 375° oven one hour. Let cool before cutting.

NUT BREAD: $\frac{1}{2}$ to $\frac{3}{4}$ cup sugar, 3 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup chopped walnut meats, 1 egg if desired, $1\frac{1}{2}$ cups milk. Mix and sift the dry ingredients, add chopped nuts. Combine the milk and beaten egg and add these liquids to the dry ingredients, mixing lightly by stroking the spoon back and forth rather than with a stirring motion. Put into a greased bread pan, let stand at room temperature for 30 minutes and then bake in a moderate 325° oven for one hour.

—Mrs. Fanny Veiner.

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DOUGHNUTS: 1 cup sugar, 3 tablespoons shortening, 2 eggs, 1 cup sour milk 4 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar, $\frac{1}{2}$ teaspoon each salt, cinnamon, nutmeg and mace (spices are optional), powdered sugar. Cream shortening well, add the sugar and eggs and beat well. Sift all dry ingredients together and add alternately with the sour milk to form a smooth dough. Chill one-half hour—it makes the handling easier. Roll out to $\frac{3}{8}$ in. thickness on lightly floured board (don't use more flour than you need to roll) and cut with a doughnut cutter. Fry until brown in deep fat heated to 375°, or until a cube of day-old bread dropped into the hot fat browns in 60 seconds. Drain on absorbent paper. Makes about two dozen doughnuts. Note: Sour milk doughnuts may be turned as soon as they come to the top of the fat, and frequently afterwards. If it is preferred to use sweet milk, omit soda, cream of tartar, and substitute $4\frac{1}{2}$ teaspoons baking powder and use 1 cup sweet milk. Turn doughnuts only once. Roll in powdered sugar. May be rolled in $\frac{3}{4}$ cup sugar mixed with 2 tablespoons cinnamon for spiced sugared doughnuts.
—Mrs. Fanny Veiner.

COFFEE ROLLS: 1 yeast cake, 3 cups flour, $\frac{1}{2}$ lb. butter, 3 tablespoons sugar, 1 teaspoon salt, 2 beaten eggs, $\frac{1}{2}$ cup warm milk. Sift dry ingredients together, cut in butter, add eggs and yeast cake dissolved in the warm milk. Beat well, cover and place in refrigerator. Next day, divide into five pieces, roll each piece as for pie crust. Sprinkle with cinnamon sugar and cut in pie-shaped pieces. Roll up, commencing at the wide edge. Let rise for an hour and bake in a 375° oven until golden brown.
—Mrs. S. Silver.

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PINEAPPLE-MERINGUE CAKE: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 4 egg yolks, $\frac{1}{2}$ cup cake flour, 4 tablespoons milk, 1 teaspoon baking powder 2 tablespoons cake flour, $\frac{1}{4}$ teaspoon salt. Cream the butter and sugar together, separate the eggs, add the yolks well beaten, and mix thoroughly. Add the cake flour, which has been sifted before measuring, alternately with the milk. Sift the remaining 2 tablespoons flour with the baking powder and salt and add last, mixing thoroughly. Pour into two 8-in layer-cake pans and add:

Meringue Topping: 4 egg whites, $\frac{3}{4}$ cup sugar, 1 teaspoon vanilla, $\frac{3}{4}$ cup chopped nutmeats. Beat the egg whites until stiff, and then add a light sifting of the sugar and fold in, continuing to add some until all of it has been added gradually. The meringue should hold a point when beater is drawn out of it. Then add the vanilla and spread the meringue on top of each of the unbaked layers. Sprinkle the chopped nutmeats on top of the meringue. Bake for 20 to 25 minutes at 325 to 350 degrees. Allow to cool, then remove from the pans and fill with:

Pineapple Filling: 1 cup whipping cream, 1 $\frac{1}{2}$ teaspoon powdered sugar, 1 cup crushed pineapple (drained), $\frac{1}{4}$ teaspoon vanilla. Place one layer, meringue side down, on a cake plate. Whip the cream, add powdered sugar, drained pineapple and vanilla. Spread this filling on the first layer, then place the other layer on top of the pineapple filling, meringue side up. Note: It is advisable to line layer cake pans with wax paper before baking to facilitate removal of cakes from pans. —Mrs. Fanny Verner.

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DATE AND NUT CAKE: $\frac{3}{4}$ cup butter, 1 cup brown sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 cups flour, $\frac{1}{2}$ cup chopped nuts, $1\frac{1}{2}$ cups chopped dates, 1 cup boiling water, 1 teaspoon soda, 1 teaspoon vanilla. No. 1 cream shortening, add sugar, egg, yolks and vanilla. No. 2 sift flour with soda and salt and half of mixture to No. 1. Add dates and nuts, beat well, add boiling water and remaining No. 2 mixture. Fold in beaten egg whites. Bake in loaf tin in 325° oven for one hour.
—E. Raber.

ORANGE CAKE: $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 2 tablespoons orange rind, 1 teaspoon soda, 2 cups cake flour, $\frac{2}{3}$ cup sour milk or buttermilk, $\frac{1}{2}$ cup chopped walnuts, 1 cup chopped date (optional). Cream butter and sugar, add unbeaten eggs one at a time, beating well after each addition. Combine soda and sour milk, add alternately with flour which has been sifted three times. Add orange rind and, lastly, nuts and dates. Bake in a 375° oven about 40 minutes, or until done. Ice with

Orange Icing: Juice of 1 orange, $\frac{1}{2}$ cup sugar, 1 tablespoon orange rind. Let stand for a few minutes, pour over cake immediately after removing from oven.
—Mrs. Louis Laek.

BANANA NUT CAKE: $1\frac{1}{2}$ cups sugar, 4 tablespoons sour milk, 1 cup chopped nuts, 1 cup mashed bananas, $\frac{1}{4}$ lb. butter, 2 cups Swanadown flour, 2 eggs, 1 teaspoon soda, 1 heaping teaspoon baking powder. Cream butter and sugar add well beaten egg, milk and flour alternately, then nuts and bananas. Bake in a moderate oven. Ice with chocolate frosting

—Mrs. H. B. Freedman.

FLUFFY CHOCOLATE FROSTING: 1 egg, 1 cup icing sugar, 3 tablespoons butter, salt, vanilla, 2 squares chocolate (melted). Cream butter, add sugar, egg and other ingredients. Place in dish of ice cubes and beat until proper consistency

—Mrs. H. B. Freedman.

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MAGIC MERINGUE CAKE: $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ cup sugar, 2 egg yolks, 1 teaspoon baking powder, $\frac{3}{4}$ cup flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{3}$ cup milk, $\frac{1}{4}$ teaspoon vanilla extract, shredded cocoanut. Cream together shortening and sugar. Add egg yolks; beat well. Sift together flour, baking powder and salt, add alternately with milk to creamed mixture. Add vanilla. Pour into greased pan 8x10x2 in. Sprinkle with cocoanut; spread with meringue mixture. Bake in moderate 325° oven for 40 minutes. Cool. Cut into square.

Meringue Mixture: 2 egg whites, 2 tablespoons sugar, $\frac{1}{4}$ cup currant jelly. Beat egg whites stiff, add sugar gradually, beating constantly. Mash jelly, fold into egg white mixture.

Mrs. D. Davids.

CHEESE CAKE: $\frac{1}{2}$ package graham wafers, 1 $\frac{1}{2}$ lbs cottage cheese, $\frac{1}{2}$ cup butter, 4 eggs 1 cup sugar. Crush graham wafers, rub in butter (as for pie crust) and add $\frac{1}{4}$ cup of sugar and blend well. Line baking pan with one-half of this mixture, reserving the balance for top. Cream well the cottage cheese with remaining $\frac{3}{4}$ cup of sugar. Beat in the eggs, one at a time. Spread on wafer crust. Cover with remaining crumbs. Cherries or crushed pineapple may be added to the cheese mixture if desired. Bake in a 325° oven for 40 to 50 minutes.

—Mrs. Louis Kohn.

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ORANGE CAKE: $\frac{1}{2}$ cup butter, 1 cup brown sugar, 2 well-beaten eggs, 2 oranges, sour milk, 1 cup walnuts, 2 cups sifted flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup chopped dates (optional), $\frac{1}{4}$ cup coconut. Cream butter and sugar and add eggs. Put juice and rind of oranges into measuring cup and fill with sour milk. Add alternately with dry ingredients which have been sifted together. Bake in a moderate oven 40 minutes. Ice with

Orange Icing: Boil 1 cup white sugar with juice and rind of large orange until it forms a soft ball in cold water. Add slowly to 1 or 2 beaten egg white and continue beating until mixture holds its shape.
—Mrs. H. B. Freedman.

MOCHA CAKES: $\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, 2 cups flour, 4 teaspoon baking powder, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla. Cream butter and sugar well; add beaten yolks, then stiffly beaten whites, sifted flour, baking powder, milk and vanilla. Beat lightly together. Bake in shallow pan at 350° for about one-half hour. The next day cut in narrow oblong pieces and cover all sides with icing made with $\frac{1}{2}$ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk (or cream) and $\frac{1}{2}$ teaspoon vanilla. Ice cakes and roll in almonds which have been blanched, browned and chopped. Any left-over cake can be used in this way. Keep pieces very small as icing and nuts double their size. Particularly nice with angel food. Walnuts, or even peanuts, can be used instead of almonds.
—Mrs. Fanny Weiner.

BANANA CAKE: $\frac{1}{2}$ cup shortening, 1 cup white sugar, 1 egg, 1 mashed banana, 2 cups cake flour, 1 teaspoon baking soda, 1 teaspoon baking powder pinch of salt, $\frac{1}{2}$ teaspoon vanilla, $\frac{3}{4}$ cup sour milk. Cream shortening and sugar, add egg and beat well, add banana and vanilla. Sift flour, baking powder, baking soda and salt together and add alternately with sour milk. Bake in moderate oven.
—Mrs. D. Prasow.

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MARBLE CAKE: Sift together into a bowl 2 cups and 2 tablespoons flour, $1\frac{1}{2}$ cups sugar $3\frac{1}{2}$ teaspoons baking powder, 1 teaspoon salt, and add $\frac{1}{2}$ cup shortening, 1 teaspoon vanilla, 1 cup milk. Beat two minutes and add $\frac{1}{2}$ cup unbeaten egg whites, beat two minutes more. Pour two-thirds of mixture into pan. Add to remainder, mixing well, 1 square chocolate, $\frac{1}{4}$ teaspoon soda, 2 tablespoons hot water. Pour over white mixture here and there and cut through with a knife. Bake in 350° oven 35 to 40 minutes.
—Mrs. B. Raber.

COCONUT CUP CAKES: $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sugar, 1 cup coconut, 1 cup milk, 2 cups flour, 3 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{2}$ cup nuts. Cream butter, add sugar and egg yolks. Add coconut, milk, flour and baking powder. Lastly, add beaten egg whites and vanilla. Bake in moderate oven. Bake in paper-lined muffin tins in 350° oven and ice with colored butter icings.
Mrs. A. Spivack.

SUNSHINE CAKE: 7 large eggs, 1 cup sugar, 1 scant cup flour, juice of $\frac{1}{2}$ lemon, vanilla, pinch of salt. Separate eggs and beat whites until very stiff. Add gradually the sugar, then the well-beaten egg yolks, into which add the lemon juice. Gradually add the well-sifted flour and salt. Add vanilla. Bake in 325° oven for one hour in an angel food tin. Invert until cool before removing from tin.
—Mrs. B. Raber.

MYSTERY CAKE. Bottom part, 1 cup flour, $\frac{1}{2}$ cup butter, 2 tablespoons sugar. Cream butter and sugar, add flour; press into pan and bake five minutes. Then put on top part. Top part: $1\frac{1}{2}$ cups brown sugar, 2 tablespoon flour, 1 teaspoon baking powder, pinch of salt, 2 well-beaten eggs, $\frac{1}{2}$ cup coconut, 1 cup walnuts (or just 1 cup coconut), vanilla. Mix all ingredients and spread on bottom part. Bake 20 minutes in 375° oven. —Mrs. R. Davida.

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MOTHER'S FRUIT CAKE: $\frac{3}{4}$ lb. butter, 1 lb. brown sugar, 1 lb. currants, 2 lbs. sultana raisins, 1 lb. dates, 10 eggs, $\frac{1}{4}$ lb. blanched almonds, $\frac{1}{4}$ lb. walnuts, $\frac{1}{2}$ cup corn syrup or molasses, $\frac{1}{2}$ lb. red and green glace cherries, $\frac{1}{2}$ lb. glace pineapple, $\frac{1}{2}$ cup cream, 1 large tin crushed pineapple, 5 cups sifted and measured flour, $\frac{1}{2}$ lb. mixed peel, spices ($\frac{1}{2}$ teaspoon each, allspice, mace, cloves and cinnamon), $\frac{3}{4}$ teaspoon soda, 2 teaspoons vanilla. Cream butter well with the sugar. Beat the eggs in one at a time, beating well after each. Combine all the liquids. Sift the flour with the spices and use part of this flour to flour all the fruits. Add 1 teaspoon vinegar to the cream and dissolve the soda in it. Add dry ingredients alternately with the liquids and lastly fold in well-floured fruit with vanilla. Line baking pans with three layers of heavy brown paper and grease well. This will make three large cakes, and should be baked in a 275° oven three to four hours.

—Mrs. Fanny Veiner

CHOCOLATE FROSTING: 4 tablespoons butter, $\frac{3}{4}$ cup icing sugar, 1 teaspoon vanilla, 3 squares unsweetened chocolate, $\frac{1}{4}$ teaspoon salt, 2 egg whites, $\frac{3}{4}$ cup icing sugar. Cream butter and sugar, add melted chocolate and vanilla and blend. Add salt to egg whites, beat until stiff; beat in gradually icing sugar. Combine chocolate and egg white mixtures and beat thoroughly until light and fluffy. Spread on top and sides of cakes.

—Mrs. Alex Spivack.

CHERRY CAKE: 3 cups flour, $\frac{3}{4}$ cup fine granulated sugar (berry sugar if possible), 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup milk, 1 cup cherries cut into halves (glace or maraschino). Line a cake tin with greased paper (brown). Sift flour and salt together; cream butter and sugar together, then add eggs, well beaten, stir in lightly flour and milk; keep batter stiff. Fold in cherries sprinkled with baking powder at the last. Bake 1 $\frac{1}{4}$ hours in a 350° oven.

—Mrs. Fanny Veiner.

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CHOCOLATE MARBLE CAKE: 3 cups sifted Swansdown cake flour, 3 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{3}{4}$ cup butter or other shortening, 2 cups sugar, $\frac{3}{4}$ cup milk, 1 teaspoon vanilla, 6 egg whites (beaten), 3 squares Baker's unsweetened chocolate (melted), 4 tablespoons sugar, $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ teaspoon soda. Sift flour once, measure, add baking powder and salt; sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour alternately with milk, a small amount at a time beating after each addition until smooth. Add vanilla, fold in egg whites quickly and thoroughly. To melted chocolate add sugar and boiling water, stirring until blended; then add soda and stir until thickened. Cool slightly. Divide cake batter into two parts, to one part add chocolate mixture and blend. By tablespoons put into greased pan 10x10x2 in., alternating light and dark mixtures. Bake in moderate 350° oven for 55 minutes or until done. Spread with chocolate frosting.

—Mrs. R. Lupa.

SOUR CREAM CAKE: 1 cup sour cream (whipped), 1 cup white sugar, 2 eggs, $\frac{1}{4}$ teaspoon salt, 2 level teaspoons baking powder, $1\frac{1}{2}$ cups flour, teaspoon vanilla. Beat eggs, add sugar, then whipped cream. Add sifted dry ingredients gradually and vanilla. Bake for 35 minutes at 350° .

—Mrs. E. Raber

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PINEAPPLE CAKE: Filling 1 can crushed pineapple, 1 tablespoon cornstarch, 1 egg Boil pineapple and cornstarch together until thick Take off flame and add yolk of egg, well beaten, to mixture Let cool Dough $\frac{1}{2}$ lb butter (1 cup), 1 cup sugar, 3 yolks 2 cups flour 1 teaspoon baking powder Mix well Spread one-half of dough on bottom of pan, then put pineapple mixture on top put rest of dough on top Then bake in 375 oven for one-half hour Beat egg whites with $\frac{1}{2}$ cup sugar until stiff Cover cake in peaks Sprinkle with nuts Brown in oven

—Mrs. R. Davids.

CHEESE CAKE: 1 lb cottage cheese, $\frac{1}{4}$ cup sugar, 2 egg yolks $\frac{1}{4}$ lb melted butter, rind of 1 lemon juice of 1 3 lemon. Mix above ingredients and add whites of eggs beaten stiff Crush $\frac{1}{2}$ lb graham crackers add 2 tablespoons butter (melted), 1 teaspoon sugar and 1 teaspoon cinnamon Line pan with half of crumbs, add filling and cover with remaining crumbs Bake in moderate oven from 20 to 30 minutes

—Mrs. S. Silver

CHOCOLATE CREAM ROLL: 4 or 5 eggs (separated), 1 cup sugar $\frac{1}{2}$ cup hot water, 1 teaspoon salt 2 3 cup sifted cake flour 1 3 cup sifted cocoa 1 teaspoon baking powder 1 teaspoon vanilla Beat until thick and lemon colored the egg yolks (use five if slightly larger cake is wanted) Beat in well $\frac{1}{2}$ cup sugar Add slowly the hot water and combine well Beat stiff, but not dry, the egg whites with the salt Beat in gradually the other $\frac{1}{2}$ cup sugar Fold carefully into the yolks and add vanilla Sift and measure cake flour and cocoa, and sift together five times Fold gradually into the egg mixture Line large cookie sheet with wax paper, spread mixture in a thin layer Bake in a 325 oven 20 to 25 minutes Remove from pan, remove paper and roll immediately When cool, fill with 1 cup whipped cream, flavored with 2 teaspoons icing sugar and $\frac{1}{2}$ teaspoon vanilla

—Mrs. Fanny Verner

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BANANA LAYER CAKE. 1 cup butter 1 1/2 cups sugar, 3 eggs 1 teaspoon vanilla extract, 1/2 teaspoon salt 2 1/2 cups pastry flour (or 2 cups and 3 tablespoons bread flour) 3 teaspoons baking powder, 1 cup milk Cream butter add sugar a little at a time, beating well until light. Add unbeaten eggs one at a time, beating well after each addition. Add flavoring add flour sifted with baking powder and salt alternately with milk. Bake in two large or three small greased layer pans in 375 oven about 20 minutes. Put together with:

Lemon Cream Filling. Mix 3 tablespoons cornstarch and 1/2 cup sugar together add 1/2 cup boiling water and cook in double boiler until thick and smooth stirring constantly. Stir in beaten yolk of 1 or 2 eggs return to saucepan and cook 2 minutes longer. Remove from fire add 2 tablespoons lemon juice grated rind of 1/2 lemon and 1 tablespoon butter. Cool. Spread between layers of cake and arrange a layer of thinly sliced banana on filling reserving a small amount of filling to spread on top of bananas. Frost entire cake with.

Fluffy Baked Frosting. 1 cup granulated sugar 1/2 teaspoon vanilla 1/2 teaspoon salt 1 3/4 cup boiling water 1 or 2 egg whites (2 makes a fluffier frosting) 2 teaspoons light corn syrup or 1/2 teaspoon cream of tartar. Mix all ingredients except vanilla in a saucepan and place over low heat until sugar dissolved then bring to boiling point slowly and cook without stirring until 238 on a candy thermometer. (If you have no thermometer the syrup is ready when a long wavy hair like thread hangs from a fork which has been dipped in the syrup and lifted high in the air or when a little syrup dropped in cold water forms a soft ball.) Remove from fire and add very slowly to the stiffly beaten whites of egg. If a softer frosting is desired allow the syrup to cool considerably before pouring it over the whites. If you are substituting cream of tartar for the corn syrup (either one is intended to keep the icing soft and fluffy) sprinkle it over the icing toward the end of the beating. Beat in the vanilla finally. Color a pale yellow and

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spread over top and sides of cake. Garnish with slices of banana which have been dipped in lemon juice. This cake should be eaten the day it is baked as bananas tend to discolor.

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—Mrs. Fanny Veiner.

ONE EGG CAKE: 1/2 cup shortening 1/2 cup sugar 1 egg unbeaten, 1 teaspoon vanilla, 1 1/2 cups cake flour, 2 teaspoon baking powder 1/4 teaspoon salt 1/2 cup milk. Blend shortening and sugar together until light and fluffy. Add the unbeaten egg and vanilla. Sift flour once then measure. Sift it again with baking powder and salt. Add it to the egg alternately with milk stirring well until everything is well blended. Turn batter into square, well-greased cake pan. Bake in moderate 350 oven for about 40 minutes.

—Mrs. Shirley Conn

MACARON CAKE 1/2 cup butter, 1/2 cup white sugar, 4 egg yolks, 1/4 teaspoon salt 1 3/4 cup milk 1 cup Swansdown flour, 1 teaspoon baking powder 1/2 teaspoon vanilla. Cream butter and sugar, add egg yolks and beat well. Sift together flour and baking powder, add alternately to creamed mixture with milk. Add 1/2 teaspoon vanilla. Place batter in greased 8x8 in. pan and cover with following mixture. Beat the 4 egg whites stiff then beat in gradually 1/2 cup sugar. Fold in 1 cup coconut. Bake in slow 325° oven 40 to 45 minutes.

—Mrs. Fanny Veiner

BRIDGE CAKE: 2 cups flour, 2 tablespoons brown sugar, 1/2 cup butter. Mix well, like shortbread, pat in pan and bake 15 minutes. Add 1 1/2 cups brown sugar, 2 well beaten eggs 1 cup chopped walnuts, 1/2 cup crushed pineapple (drained), 1/2 teaspoon baking powder, 2 teaspoons flour. Combine all ingredients and pour on top of shortbread mixture. Bake at 350° for 25 to 30 minutes. If desired, may be used with a butter icing when cool and sprinkled with browned coconut.

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COCOANUT LAYER CAKE: 2/3 cup shortening (butter preferred), 1 cup fine granulated sugar 3 egg yolks 2 cups sifted cake flour 2 1/2 teaspoons baking powder 1/2 teaspoon salt, 2/3 cup milk, 1 teaspoon vanilla, 3 egg whites Cream shortening thoroughly, add sugar gradually and continue creaming until the mass is light and fluffy Beat egg yolks until thick and light colored and combine with creamed mixture Measure sifted flour and sift two or three times with baking powder and salt Add these ingredients alternately with the milk to the first mixture beating well after each addition of flour Add vanilla and lastly fold in egg whites which have been beaten until stiff Turn into greased layer cake tins and bake in moderate 375° over for 25 to 30 minutes Cool and spread the following icing between the layers and on the top and sides of the cake.

Cocoanut Seven-minute Icing: 2 unbeaten egg whites 1 cups sugar 5 tablespoons water 1/2 teaspoon light corn syrup (optional), 1 teaspoon vanilla 1 cup shredded cocoanut Put egg whites, sugar, water and syrup in the upper part of a double boiler and cook over rapidly boiling water for seven minutes, beating constantly with a rotary egg beater Add vanilla and continue beating until the icing will stand in peaks and is thick enough to spread Fold in one-half of cocoanut and spread between layers and over surface of the cake Before icing becomes firm sprinkle the remaining cocoanut over the top and sides

Rich Chocolate Icing: 2 tablespoons butter 1 cups icing sugar (sifted), 2 egg yolks, 1/2 cup milk 1/2 teaspoon vanilla 4 squares unsweetened chocolate Cream butter thoroughly gradually add sugar and continue creaming Beat egg yolks slightly add milk, vanilla and chocolate which has been melted and combine with butter and sugar mixture Beat vigorously with a rotary beater with the bowl in a pan of ice or ice water until the mixture is of the right consistency to spread Put between the layers and spread roughly over the top and sides of a white layer cake similar to the recipe for cocoanut layer cake or a chocolate

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layer cake, i.e., white cake with chocolate icing and filling. Note: Less chocolate may be used if desired. Halve recipe to frost top and side of one layer white or chocolate cake — Mrs. Fanny Verner

ORANGE CHIP CAKE. 1 cup shortening, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ teaspoon vanilla, 2 eggs (wells beaten), 7 ounces semi-sweet chocolate (coarsely grated), $\frac{1}{2}$ cup grated orange peel, $\frac{1}{2}$ cup walnuts, 2 cups flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda, 1 cup sour milk. Cream shortening with sugars and vanilla, add well beaten eggs, stir in chocolate, orange peel and nuts—mix well. Stir in sifted dry ingredients, alternately with sour milk, mix until smooth. Pour into square greased pan. Bake in 350° oven for 30 minutes. When cool, ice with orange or chocolate icing. Mrs. Ben Stone.

APPLE DELIGHT CAKE. Dough: 2 teaspoons baking powder, 2 cups flour, $\frac{1}{2}$ lb. butter, 1 cup fine cocoanut, $\frac{1}{2}$ cup sugar, 1 egg, juice and rind of 1 lemon. Filling: 3 lbs. apples, 1 cup sugar, juice and rind of one orange. Mix dough in the usual way and make hard enough to grate. Cook apples, sugar and orange until thick and cook. Grate three-quarters of the dough into a baking pan. Spread apple mixture over the dough and grate the rest of the dough to cover the filling. Cut up pieces of red and green cherries and spread on top together with chopped nuts. Bake in a moderate oven until done. Mrs. A. Spivack

INCH HIGH ICING: 2 egg whites (unbeaten), 1 cup Golden syrup, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon almond flavoring. Put unbeaten egg whites into a mixing bowl and add syrup. Beat steadily until the mixture stands in peaks. Add the flavoring and spread over the top and sides of the cake. —Mrs. Fanny Verner

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CINNAMON COFFEE CAKE: $\frac{1}{4}$ lb. butter, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla Mix in the usual way Pat half the dough into a fairly large baking pan, spread half the filling and cover with remaining dough, and last, the remainder of filling Bake at 350° for 40 to 50 minutes Filling: 1 cup sugar, juice and rind of 1 lemon, 2 tablespoons butter, 1 cup chopped walnuts, 2 tablespoons cinnamon Combine all ingredients.

—Mrs. H. B. Freedman.

SPECKLED CAKE: $\frac{1}{2}$ cup butter, 1 cup sugar, 3 egg whites, $\frac{3}{4}$ cup milk, 1 teaspoon vanilla, $1\frac{1}{4}$ cups Swansdown flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 squares bitter chocolate. Sift flour, baking powder and salt, cream butter and $\frac{3}{4}$ cup sugar, add milk, alternately with dry ingredients, and fold in vanilla. Shave the chocolate into the batter and mix well. Lastly, fold in the egg whites, beaten stiff, with $\frac{1}{4}$ cup remaining sugar. Bake in a 350° oven for 45 minutes.

Icing: 2 egg whites 2 tablespoons butter, enough icing sugar to make a thick paste Put on cake when cool. Melt 3 squares semi-sweet chocolate and pour over the white icing, and blend slightly to resemble marble icing

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COCOA DEVIL'S FOOD: $1\frac{1}{2}$ cup butter, 2 cups brown sugar, 2 eggs (separated), $\frac{1}{2}$ cup cocoa, $\frac{1}{4}$ cup evaporated milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon baking powder. Cream butter and brown sugar, add beaten egg yolks; mix well. Make cocoa into a medium paste with boiling water and stir in. Dilute milk with $\frac{1}{2}$ cup cold water and add soda to it. Sift flour and baking powder together and add alternately with the milk. Fold in beaten egg whites. Bake in moderate 325° - 350° oven for 30 minutes, or until done. Icing: Boil 1 cup brown sugar and $\frac{1}{3}$ cup water together until it threads or forms a soft ball in cold water. Beat 1 or 2 egg whites stiff (2 makes a fluffier icing), add a pinch of salt and 1 teaspoon vanilla. Beat in the syrup slowly and keep beating until thick enough to spread on cake.

—Mrs. D. Davids.

BURNT LEATHER CAKE: 1 cup white sugar, $\frac{1}{2}$ cup butter, 2 eggs, milk, $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ cup water, 2 teaspoons baking powder, 1 teaspoon vanilla. Melt $\frac{1}{4}$ cup of the sugar until brown, add water and cook until sugar is dissolved and mixture is brown. Pour into measuring cup to cool and fill cup with milk. (Liquid should resemble strong coffee with cream.) Cream sugar and butter, add eggs. Add flour sifted with baking powder, alternately with milk mixture. Add flour sifted with baking powder, alternately with milk mixture, and vanilla last. Bake at 350° for 30 to 35 minutes in an 8x8 in. pan.

—Mrs. Fanny Veiner.

FUDGE ICING: 1 cup brown sugar, 1 square unsweetened chocolate, 3 tablespoons cream, 1 tablespoon butter, 1 teaspoon vanilla. Melt chocolate, add other ingredients, and boil for $2\frac{1}{2}$ minutes—no longer. Take from fire and heat to right consistency for spreading.

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CHATEAU CHEESE COOKIES: $\frac{3}{4}$ lb. cheese, $\frac{1}{2}$ lb. butter, 4 tablespoons sugar, 1 egg yolk, 2 cups flour, chopped walnuts. Sift flour, cream butter and cheese, add sugar, egg yolk and flour. Roll about $\frac{1}{4}$ in. thick. Cut dough into cookies with small round cutter. With a tiny cutter, remove centres from half the cookies and place on top of ones left whole. Fill with colored jam and sprinkle with chopped walnuts. Bake in a 375° oven for 8 to 10 minutes.

—Mrs. H. Wise.

CHERRY SLICE: $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ lb. butter, 2 tablespoons sugar. Mix like pie crust and bake 10 minutes in 350° oven. Top: 2 eggs well beaten, 1 cup brown sugar, $\frac{1}{4}$ cup coconut (optional), $\frac{1}{2}$ teaspoon baking powder, 2 tablespoons flour. Mix together and add 1 teaspoon vanilla, 1 cup walnuts, 1 cup cherries. Spread on top of first mixture and bake in a moderate oven for 30 minutes, or until set and lightly browned.

Mrs. D. Prasow

POPPY SEED COOKIES: $\frac{3}{4}$ cup sugar, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder, 1 teaspoon salt, $\frac{1}{3}$ cup poppy seed, $\frac{1}{3}$ lb. butter, 2 tablespoons sour cream (sweet will do), 1 teaspoon vanilla, 2 eggs. Sift all dry ingredients together into mixing bowl, cut in butter, add eggs and cream, mix well. If not sufficient liquid add 1 more tablespoon of cream or butter. Chill in refrigerator. Roll out and cut with a cutter. Bake in moderate 375° oven 10 to 12 minutes, or until delicately browned.

—Mrs. M. Shore.

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PECAN ROLLED COOKIES: $\frac{1}{2}$ lb pecans ground (2 cups), $2\frac{1}{2}$ cups Swanedown cake flour or 2 cups 3 tablespoons all-purpose flour, 4 tablespoons icing sugar, 1 teaspoon vanilla, 1 tablespoon ice water, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup butter. Cream butter, add sugar, water, vanilla, flour nuts and salt, knead well as for shortbread. Roll into balls, or shape into fingers or crescents. Bake in a 350° oven 10 to 12 minutes, and while warm roll in icing sugar.
—Mrs. Fanny Veiner.

DATE AND NUT DAINTIES: 1 cup chopped filberts or nuts, 1 cup chopped dates, 1 cup icing sugar, whites of 3 eggs beaten stiffly. Mix well and shape with fingers. Have plate of shredded cocoanut and dip the dainties in. Trim with piece of cherry. Shape again when baked.
—Mrs. Ben Leek.

CINNAMON SPANKS: $\frac{1}{4}$ cup shortening, 1 cup sugar, 2 beaten eggs, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{4}$ cup chopped walnuts, $\frac{1}{2}$ cup sour cream, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon baking soda. Mix in the usual manner for cookies. Drop from teaspoon onto greased cookie sheets. Grease bottom of a small glass. Dip in a mixture of 3 tablespoons sugar and 1 teaspoon cinnamon. Spank the top of each cookie with sugared base of the glass, dipping each time into the sugar. Glass may have to be greased freshly now and then. Bake in a 375° oven until done. Makes three dozen cookies. —Mrs. F. Veiner.

CHOCOLATE MACAROONS: 2 egg whites, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ squares unsweetened chocolate, $1\frac{1}{2}$ cups cocoanut, $\frac{1}{2}$ teaspoon vanilla. Beat the whites stiff, add sugar gradually and continue beating. Add salt and vanilla. Fold in melted chocolate, then cocoanut. Drop by teaspoonfuls on greased cookie sheet. Bake in a 325° oven 20 minutes or until done. Cool before removing from pan for 5 minutes. Makes two dozen $1\frac{1}{2}$ in. macaroons.
—Mrs. Fanny Veiner

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CHOCOLATE DROP COOKIES: $\frac{1}{4}$ cup shortening, 1 cup brown sugar, 1 beaten egg, 1 square melted chocolate, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon vanilla, 1 cup chopped nuts. Cream shortening, add sugar and egg, then add flour mixed with soda. Add chocolate, nuts and vanilla. Bake in greased pan at 350° oven until done—approximately 15 minutes.
—Mrs. B. Raber.

FRUIT BALLS: 1 cup dates, 1 cup walnuts, 1 cup fine coconut (put through food chopper), $\frac{1}{2}$ cup white sugar, 2 teaspoons baking powder, 2 teaspoons vanilla, 2 eggs well beaten. Mix everything together thoroughly, spread in 9×9 in. cake pan and bake in a 350° oven 25 minutes. While hot, take up spoonfuls and roll between palms to shape into balls, then roll in fine sugar.
—Mrs. H. Wise

PUFFED WHEAT COOKIES: 10 cups puffed wheat, 1 cup honey, $2\frac{1}{2}$ tablespoons cocoa, 2 tablespoons butter, $\frac{3}{4}$ cup brown sugar. Mix all in pan except puffed wheat. Bring honey and other ingredients to a boil, then add puffed wheat. Stir and cook for a few minutes. Put in pan and cool, then cut in squares.
—Mrs. Ben Raber.

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SWEDISH PASTRIES: $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ cup sugar, 1 cup flour, 1 egg yolk, $\frac{1}{2}$ teaspoon vanilla, 1 egg white, chopped walnuts. Combine butter, sugar, egg yolk, flour and vanilla as for cookies. Roll in balls, dip in unbeaten egg white, then into chopped walnuts. Place on cookie sheet and dent top of each cookie with a thimble. Bake 5 minutes and dent top again. Finish baking until light brown. Before serving place a spoonful of tart red jelly or jam in the cavity of each cookie. —Mrs. L. Sair.

VANILLE KIPFERL: $2\frac{3}{4}$ cups cake flour, 1 cup butter, $\frac{2}{3}$ cup blanched almonds chopped fine, $\frac{1}{4}$ cup sugar, 1 teaspoon vanilla. Combine all ingredients into a dough. Let stand $\frac{1}{2}$ to 1 hour in refrigerator. Shape into crescents, rings, fingers, etc. Bake on ungreased sheet at 350° for 10 to 15 minutes. Roll in sugar while warm. —Mrs. Fanny Veiner.

CHOCOLATE PEANUT COOKIES: $\frac{1}{2}$ lb. sweet chocolate, 1 cup chopped peanuts, $2\frac{1}{2}$ cups raisins. Melt chocolate, then add nuts and raisins and mix well until thoroughly covered. Drop on wax paper by spoonfuls. Place in refrigerator. —Mrs. A. Spivack.

DATE ALMOND SQUARES: 1 cup chopped dates, $\frac{1}{2}$ cup water (cook together until thick), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 egg yolks, $1\frac{1}{2}$ cups flour 1 teaspoon baking powder, 1 teaspoon vanilla. Cream well butter and sugar, add yolks and vanilla and beat well. Sift dry ingredients together and add gradually to mixture to make a stiff dough. (Knead with hands to work everything rather well.) Press into greased pan, making a layer about $\frac{1}{3}$ in. thick. On the dough spread the cooked date mixture. Now, beat the 2 egg whites until stiff, beat in gradually 1 cup brown sugar. Spread this meringue over the date mixture, and sprinkle thickly with chopped almonds which have been blanched. Bake in moderate 350° oven about 50 minutes. —Mrs. H. Wisc.

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TURKISH DELIGHT ROLL: $\frac{1}{2}$ lb. honey, $\frac{1}{4}$ lb. almonds, 1 lb. cocoanut, 2 tablespoons sugar, cinnamon. Combine honey, almonds, cocoanut, sugar and cinnamon. Boil until thick and when cool place on board and roll flat. Spread with Turkish delight and roll. Slice before serving.
—Mrs. Shirley Conn.

PEANUT BARS: $\frac{1}{2}$ lb. butter or shortening, 2 teaspoons table sugar, $2\frac{1}{2}$ cups flour, 1 egg white, 1 tablespoon water, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup shredded peanuts, pinch salt. Cream shortening, add sugar and cream until light and fluffy. Add flour gradually and shape mixture into rolls $\frac{1}{2}$ in. in diameter and cut into $2\frac{1}{2}$ in. lengths. Roll each in egg white mixed with water, and then in mixture of nuts and sugar. Bake about 15 minutes in moderate oven.
—Mrs. Shirley Conn.

BUTTER FINGERS: $\frac{1}{2}$ cup butter, 5 tablespoons sugar, 1 teaspoon vanilla, 2 cups flour, 1 tablespoon cold water, 1 cup nuts (chopped). Combine all ingredients as for shortbread. Shape by rolling into small fingers about 1 to $1\frac{1}{2}$ in. long. Place on greased baking sheet and bake at 350° for 15 to 20 minutes, or until a light yellow. (Do not allow to turn brown.) Roll in granulated sugar while still hot.

—Mrs. Sylvia Shechter, Vancouver.

GREEK SHORTBREAD: $\frac{3}{4}$ lb. butter, 2 egg yolks, 1 cup icing sugar. Beat together one-half hour. Add 1 teaspoon vanilla and 1 teaspoon soda, and enough flour to roll on board. Cut in any desired shape.
—Mrs. H. B. Freedman.

ALMOND BAIGEL: $\frac{1}{2}$ lb. ground almonds, 1 cup icing sugar, 2 egg whites. Beat egg whites stiff, add sugar and beat; add ground almonds. Roll in strips and shape like baigel. Roll strips in icing sugar. Bake in slow oven.
—Mrs. R. Davids.

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BROWNIES: 2 cups sugar, 4 eggs, 1 cup pastry flour, 1 cup walnuts (cut up), 1 teaspoon vanilla, few grains salt, 1 cup butter melted with 4 squares chocolate. Beat eggs, add sugar and beat well. Add butter and chocolate mixture and stir in flour, walnuts and vanilla. Spread in square tin lined with waxed paper. Bake about 20 minutes and cut while warm.

Mrs. Shirley Conn.

CALLA LILLIES: 2 eggs, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sugar, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Beat eggs until very light, add sifted sugar a little at a time, and keep on beating. Sift dry ingredients together over egg and sugar a little at a time. When all has been added beat well for 2 minutes, add vanilla. Drop from a teaspoon on a greased baking sheet. Bake only six at a time, 3 in. apart, in hot 375° oven five minutes. Loosen from sheet with a spatula and while hot roll them around at one end pinching together with fingers to resemble a horn or lily shape. If they become too crisp to roll, put them back in the oven a minute or two and they'll soften up for rolling. Cool on a rack. Fill with sweetened whipped cream or make an icing of 2 tablespoons butter with $\frac{1}{2}$ cup icing sugar, flavored with a little lemon rind. Garnish with little pieces of candied cherry or red and green gum drops.—Mrs. Sylvia Miller, Calgary

ORANGE REFRIGERATOR COOKIES: 1 cup shortening, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 egg, grated rind of 1 orange. 2 tablespoons orange juice, $2\frac{3}{4}$ cups flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped nuts. Follow the usual method for mixing. Form into rolls and wrap in wax paper. Store in refrigerator. Slice and bake in a 375° oven for 8 to 10 minutes. These also can be rolled quite thin, cut in fancy shapes and, when baked, trimmed with melted sweet chocolate, sprinkled with finely-ground walnuts. They then make a very fancy cookie for the tea table.

—Mrs. Louis Leck.

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COCONUT MACAROONS: 3 egg whites, 1 cup fruit sugar, $\frac{1}{4}$ teaspoon salt, 1 tablespoon cornstarch $1\frac{1}{2}$ cups shredded coconut, 1 teaspoon vanilla. Beat egg whites and salt until stiff, but not dry. Gradually add $\frac{1}{2}$ cup sugar and beat until mixture holds its shape. Sift remaining sugar and cornstarch over top and fold in lightly, add coconut. Put in top of a double boiler and cook over gently boiling water until a crust forms on bottom and sides of pan. Fold over once or twice during cooking. Remove from heat and add vanilla. Drop from teaspoon on an oiled baking sheet. Decorate with pieces of cherry. Bake at 300° for 15 to 20 minutes. Makes about $2\frac{1}{2}$ to 3 dozen cookies. These should be almost white in appearance. If a fruited macaroon is desired, $\frac{1}{4}$ cup chopped cherries and 1 cup corn flakes (measured lightly) can be added when mixture is removed from heat.

—Mrs. Fanny Verner

CORN FLAKES DREAM BARS: $\frac{1}{4}$ cup butter, 1 cup flour, $\frac{1}{2}$ cup brown sugar. Mix ingredients together, pat in a pan and bake until light brown. Mix 2 eggs well beaten, 1 cup brown sugar, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt, 1 cup corn flakes, 1 cup coconut, 1 cup crushed walnuts. Put on top of baked sheet and bake until nice and brown. Cut in bars while hot.

—Mrs. Louis Leak.

WALNUT COOKIES: $\frac{1}{2}$ cup butter, 1 tablespoon sugar, 1 egg yolk, 1 teaspoon vanilla, 1 cup flour. Combine all ingredients and knead well. Roll and cut with small cutter. Beat egg white stiff; place on each cookie and decorate with crushed walnuts.

—Mrs. Jack Conn.

SPANISH MERINGUES: 1 lb. Spanish nuts (peanuts with skins on) rolled coarse, 3 egg whites, 2 tablespoon flour, 1 teaspoon vanilla, 1 cup sugar. Beat egg whites, add sugar, vanilla. Beat well; add nuts, add flour. Drop from spoon on greased sheet. Bake in slow oven.

—Mrs. R. Davids.

CORN CRISPIES: 1 egg white, $\frac{1}{2}$ cup light corn syrup, 1 cup corn flakes, $\frac{1}{2}$ cup coconut. Beat egg white until stiff and add corn syrup slowly. Fold in corn flakes and coconut. Drop in teaspoonfuls on lightly greased cookie sheet. Bake in moderate 350° oven until lightly browned.

—Mrs. Shirley Conn.

FILBERT COOKIES: $\frac{1}{2}$ lb. ground filbert nuts, 2 egg whites unbeaten, 1 cup brown sugar, pinch of salt, vanilla. Roll into little balls. Have oven previously heated at 375° . Put cookies in; bake a few minutes, then turn off oven and bake for 20 minutes.

—Mrs. R. Davids.

DATE SQUARES: 1 cup brown sugar, $1\frac{1}{4}$ cups rolled oats, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter. Combine brown sugar, rolled oats, flour and salt. Cut in butter with a pastry blender, or 2 knives, until it is the consistency of coarse crumbs. Spread half of mixture in a shallow pan, cover with cooled date filling. Spread remaining half of first mixture over date filling and bake at 375° for 25 to 30 minutes. **Filling:** $1\frac{1}{2}$ cups sliced dates, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup brown sugar, 2 tablespoons lemon juice. Cook together until thick. Cool. Mrs. D. Prasow

ALMOND FINGERS: $\frac{1}{2}$ cup shortening (butter), $\frac{1}{4}$ cup sugar, 1 egg yolk, 1 tablespoon warm water, 1 cup sifted flour, $\frac{1}{2}$ teaspoon baking soda, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon salt. (Icing: 1 egg white, $\frac{1}{2}$ teaspoon vanilla, $\frac{3}{4}$ cup sifted icing sugar, $\frac{1}{2}$ cup chopped blanched almonds.) Cream shortening and sugar gradually and continue creaming until thoroughly blended. Beat egg yolk with warm water, add to creamed mixture. Sift flour with soda and cream of tartar and salt. Combine to form a soft dough. Roll out on a lightly-floured board to $\frac{1}{8}$ in. thickness. Spread with the icing made by adding other ingredients to beaten egg white. Sprinkle with chopped almonds and cut into fingers about $\frac{1}{2}$ in. wide and 3 in. long. Bake on greased sheet in 350° oven until a delicate brown. May also be cut in diamonds. —Mrs. Fanny Weiner

DATE BARS: $1\frac{1}{4}$ cups crushed graham wafers, $1\frac{1}{4}$ cups flour, $\frac{3}{4}$ cup butter, 1 cup brown sugar, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt. Mix all dry ingredients and combine thoroughly. Cook dates, sugar and water until thickened, remove from fire and add lemon juice. Spread half of first mixture in a pan and pat down, add filling and spread. Then add remaining half of first mixture. Bake in moderate oven until brown. **Filling:** 1 cup chopped dates, 1 cup boiling water, $\frac{1}{2}$ cup brown sugar, lemon juice. —Mrs. A. Spivack.

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CHOCOLATE MARSHMALLOW COOKIES: 20 marshmallows cut in pieces (use scissors), 2 well-beaten eggs, 4 squares melted chocolate (3 Baker's, 1 Dot), 1 cup icing sugar, 1 cup raisin, nuts and cherries (mixed). Melt chocolate in double boiler; remove from heat, cool slightly. Add sugar, egg, raisins and marshmallows. Work fast or it will harden. Drop from spoon on waxed paper and let set.

—Mrs. R. Davids.

NUT AND CORN FLAKE COOKIES: $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 egg, $\frac{1}{2}$ cup nut meats (broken), $\frac{1}{2}$ cup shredded coconut, 4 cups corn flakes or rice krispies, 2 squares grated chocolate (if desired). Cream butter and sugar, add egg and beat well. Stir in nuts and corn flakes. Drop onto a greased cookie tin. Bake in a moderate oven for about 10 minutes.

Mrs. Tillie Koblin.

ICEBOX COOKIES: 1 cup butter, 1 cup brown sugar, 1 egg, $\frac{1}{2}$ cup corn flakes, $1\frac{1}{4}$ cups rolled oats, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon each salt, soda and baking powder, $\frac{1}{2}$ cup nuts. Combine everything as for shortbread. Shape into rolls and chill overnight. Slice and bake at 375° for 10 to 12 minutes. May also be rolled and cut.

—Mrs. Jack Conn.

HALF AND HALF COOKIES: $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ teaspoon vanilla, 1 teaspoon baking soda, 2 teaspoons cream of tartar, 1 egg, $2\frac{1}{2}$ cups flour. Mix in the usual way. Drop from teaspoon. Bake in a moderate oven.

—Mrs. H. Wise.

FRUIT BALLS: 1 lb. dried apricots, 1 cup sugar, 1 cup walnuts or shredded coconut. Wash and grind apricots. Cook until thick with sugar and $\frac{1}{4}$ cup water. Stir constantly to avoid scorching. Dip hands into cold water and form mixture into balls. Roll in nuts or coconut.

—Mrs. Shirley Conn.

CHOCOLATE CHIP NUT SQUARES: $\frac{3}{4}$ package semi-sweet chocolate, $\frac{1}{2}$ cup sifted flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 1 egg well beaten, 1 teaspoon melted butter, 2 teaspoon hot water, $\frac{2}{3}$ cup broken walnut meats. Cut each small square of chocolate into several irregular pieces. Sift flour once, measure, add baking powder and salt and sift again. Add sugar gradually to egg, beating thoroughly. Add butter and water, then nuts and chocolate, mixing well. Add flour gradually; mix thoroughly. Turn mixture into $8\frac{1}{2} \times 8 \times 2$ in. pan which has been greased. Bake in slow 325° oven 25 to 30 minutes. Cool, cut in squares and remove from pan.

—Mrs. A. Y Spivack.

COCOANUT KISSES: 4 egg whites, 1 cup sugar, 1 cup corn flakes, 1 cup ground almonds, 1 cup cocoanut (desiccated), $\frac{1}{2}$ teaspoon vanilla. Beat egg whites until stiff and fold into dry ingredients; add vanilla. Dip hands into cold water and form mixture into small balls. Bake on greased sheet in moderate oven until a golden brown. If preferred, top cookies with half a blanched almond or cut cherry

—Mrs. Shirley Conn

RAGGED ROBINS: 2 egg whites, $\frac{1}{2}$ cup fine granulated sugar or brown sugar, $\frac{1}{2}$ teaspoon almond flavoring, $1\frac{1}{2}$ cups corn flakes, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup chopped nuts. Beat egg whites stiff and add sugar gradually, continuing to beat until they stand in stiff peaks. Add remaining ingredients and mix well. Drop by spoonfuls onto greased cookie sheet and bake in 350° oven until they are a delicate brown.

—Mrs. Fanny Veiner

CHERRY CAKES, Shortbread Style: 1 cup butter, $\frac{3}{4}$ cup brown sugar, yolk of 1 egg (optional), 2 cups sifted flour. Cream butter very well, then work in sugar, and cream both together for 5 minutes. Beat in yolk of egg and gradually sift in flour. Knead the dough until it is soft and pliable, form into small balls. Place them on greased pan and flatten by pressing half a candied or maraschino cherry in the centre of each cake. Bake at 325° until crisp, but not browned.

—Mrs. Fanny Veiner

JELLO POWDER COOKIES: 1 package Jello pudding powder (butterscotch, vanilla or caramel), $\frac{1}{2}$ to $\frac{3}{4}$ cup shortening (preferably butter), 1 egg, 1 cup fine rolled oats, 1 cup sifted flour, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon baking powder. Cream shortening, add pudding powder and cream again, add egg and beat well. Sift all dry ingredients together and combine with creamed mixture. Drop by spoonfuls on greased cookie sheet and bake in a 375° oven for 8 to 10 minutes.

—Mrs. M. Shore

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CRUNCHY CHOCOLATE SQUARES: 1/3 cup butter, 1/2 lb. marshmallows, 1/4 teaspoon salt, 1/2 teaspoon vanilla, 2 squares unsweetened chocolate, 1 cup raisins, 1 cup salted nuts, 2 cups shredded wheat (crumbled). Place butter in top of double boiler, along with marshmallows which have been cut in pieces. Heat over boiling water adding salt, vanilla and chocolate. Blend thoroughly. Place shredded wheat, raisins and nuts in bowl and pour melted marshmallow mixture over them, mixing until all are covered. Spread in buttered square pan about 1 in. thick. Place in refrigerator to chill and cut in squares before serving.

—Mrs. Alex Spivack.

CHOCOLATE CRISPIES: 1/2 cup Crisco or butter, 2 squares melted chocolate, 1 teaspoon vanilla, 1 cup white sugar, 2 eggs beaten well, 1/2 cup crushed walnuts, 1/2 cup flour. Combine above ingredients. Put into greased pan and spread walnuts over it. Bake in moderate oven. Cut into squares while hot.

—Mrs. H. B. Freedman.

COCOANUT MACAROONS: 2 egg whites, few grains salt, 2/3 cup fine sugar, 1/2 teaspoon vanilla or almond flavoring, 1 1/4 to 2 cups cocoanut. Beat egg whites and salt until stiff, but not dry. Beat in gradually the sugar and continue beating until mixture stands in peaks. Fold in flavoring and cocoanut. (Mixture should be fairly stiff, but not dry.) Drop by teaspoon on large greased cookie sheet, decorating top with a bit of cherry. Bake in a 300° oven for 15 to 20 minutes, until just beginning to change color. (Do not brown—they should be almost snow white.) Makes two dozen. Instead of cocoanut, chopped unblanched almonds may be used.

—Mrs. Fanny Veiner.

FILBERT COOKIES: 2 egg whites well beaten or 1 whole egg, 1 cup brown sugar, 1 cup cut dates, 1 cup whole filberts, 1 cup cocoanut, 1/2 teaspoon vanilla. Mix in order given. Drop by teaspoonfuls into cocoanut and shape into balls. Bake at 325° for 15 to 20 minutes.

—Mrs. M. Shore.

FRUIT MACAROONS: 2 egg whites, 1/2 teaspoon salt, 2/3 cup sugar (fruit sugar preferred), 1/2 teaspoon vanilla, 1 cup shredded cocoanut, 1/2 cup coarsely chopped nut meats (walnuts, filberts, etc.), 2 tablespoons cherries, 1/2 cup chopped dates. Beat whites very stiff but not dry, and add salt. Beat sugar in slowly, beating after each addition until very stiff. Add vanilla, cocoanut, filberts, cherries and dates. Drop by spoonfuls on greased baking sheet. Bake at 325° for 15 minutes.

MELTING MOMENTS: 1 cup melted butter $\frac{3}{4}$ cup brown sugar, 1 unbeaten egg, pinch of salt, $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{4}$ teaspoon cream of tartar, 1 teaspoon vanilla. Add butter to brown sugar add egg and beat well. Sift dry ingredients together add to butter mixture, mix well, and add vanilla. Drop on ungreased cookie sheet. Bake about 10 minutes in a 400° oven.

—Mrs. Jack Prasow

APPLE KIPFFERS: 6 apples, 1 cup sugar, rind of 1 lemon, juice of $\frac{1}{4}$ lemon (optional). Cook until thick as for jam. Dough: $2\frac{1}{2}$ cups flour, 1 cup butter, 1 cup sour cream, 1 egg yolk, 1 teaspoon baking powder. Mix well and chill a few hours, or overnight. Roll out dough, cut into oblongs and put a spoonful of filling on each. Fold over and press to close. Bake on a greased pan in a hot 400° oven until light brown. Makes about 80.

—Mrs. R. Davids.

CHOCOLATE CHIP COOKIES: $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, $\frac{1}{4}$ cup butter, 1 egg, 2 tablespoons hot water, $\frac{1}{2}$ teaspoon vanilla, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup nuts (optional), 7-oz. bar semi-sweet chocolate (1 cup). Cream butter with sugar, add egg. Dissolve soda in hot water, add alternately with flour and salt, add vanilla, chipped chocolate and nuts. Mix lightly and drop by teaspoon. Bake 12 to 15 minutes in a 375° oven. (Cut chocolate in fairly large pieces.)

Mrs. D. Davids.

CHOCOLATE PECAN ROLL: 1 cup icing sugar, 1 well beaten egg, 4 squares unsweetened chocolate (melted), 2 tablespoons butter, 1 teaspoon vanilla, 25 marshmallows. Combine all ingredients thoroughly. Form into rolls about the size of a 50-cent piece and roll in crushed pecans. Wrap rolls in wax paper and chill overnight in refrigerator before slicing.

Mrs. A. Spivack.

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~~STUFFED CELERY~~

To give a salad that "dressed up" air, cut strips of celery into pieces 3 inches long. Cut the ends in threads (lengthwise about an inch long), put into ice-cold water until they curl and are crisp enough to snap. Add pink vegetable coloring to one-half a cake of white cream cheese. Put the cheese into a pastry bag and form cheese "rosebuds" in the centre of each celery curl. Use the white cheese for half the rosebuds.

STUFFED CELERY:—12 stuffed olives, 2 teaspoons onion juice, $\frac{1}{2}$ cup soft grated cheese salad dressing, celery stalks, salt, paprika. Add minced olives, onion juice, salad dressing and seasoning to cheese. Work to a smooth paste. Fill celery stalks and chill.

RADISH ROSES are made by cutting each radish almost to its base with four cross-wise incisions, when tossed into ice water for a little while, the eight sections will spread in flower-fashion.

Mrs. Fanny Veiner.

SANDWICH SPREADS

Cheese: $\frac{1}{2}$ cup cottage cheese, 6 tablespoons minced celery, 8 minced green olives, 5 tablespoons minced onion, salt, pepper and paprika. . No 2 $\frac{1}{2}$ cup grated cheese, 4 tablespoons sweet pickle, enough mayonnaise to bind mixture.

Tuna Fish: $\frac{1}{2}$ cup flaked tuna, $\frac{1}{2}$ cup cooked minced beets, $\frac{1}{4}$ cup french dressing. . No 2 $\frac{1}{2}$ cup mashed tuna or salmon, 2 tablespoons lemon juice, 2 tablespoons chopped stuffed olives, 1 teaspoon Worcestershire sauce

Egg Spread: 4 hard-cooked eggs (sieved), 1 teaspoon prepared mustard, 3 drops Worcester sauce, 1 teaspoon catsup, 1 teaspoon grated onion salt and pepper. . No 2 4 hard-cooked eggs, 3 minced sweet cucumber pickles, 2 tablespoons mayonnaise, 4 tablespoons ground walnuts.

—Mrs Tillie Koblin

SANDWICH AND CANAPE SPREADS: (1) Combine one 3-ounce package cream cheese with 2 tablespoons minced stuffed olives and 1 teaspoon minced onion, and spread. (2) Prepare $\frac{1}{2}$ cup mashed sardines, add 1 large dill pickle chopped, 2 tablespoons butter and 1 teaspoon prepared mustard Spread.

ROLLED ASPARAGUS SANDWICHES: 12 to 24 canned or fresh cooked asparagus tips (according to thickness), $\frac{1}{4}$ cup sharp french dressing, 3 or 4 tablespoons soft butter, 1 loaf unsliced fresh bread. Marinate asparagus in french dressing for about 30 minutes. Cut off all crusts of the bread, cut into six $\frac{1}{2}$ -inch slices the length of the loaf. Cut each long slice in half cross-wise. This will be enough for 12 sandwiches. Spread slices generously with soft butter; drain asparagus, lay 1 or 2 stalks of asparagus on each slice of bread; roll up, and fasten with toothpicks.

TOASTED MUSHROOM SANDWICHES: 1 loaf of white bread, $\frac{1}{2}$ lb. fresh mushrooms (or canned sliced ones), 1 small can pimentos, 1 small onion, 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, cayenne pepper, soft butter. Wash mushrooms and chop very fine with the pimentos and onion. Melt butter in a small saucepan, add chopped mixture and cook over low flame until mushrooms are tender (about 10 to 15 minutes). Sprinkle flour over mushrooms and stir until mixture thickens. Season to taste (just a pinch of cayenne pepper is sufficient). Cool. Trim crust from bread and cut in thin slices. Spread with softened butter lightly. Cover half the slices with the mushroom filling; put together in pairs and toast. Cut sandwiches into inch-wide strips and serve piping hot with tea.

Mrs. Fanny Vener

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SALMON SALAD SANDWICHES: 1 cup flaked cooked or canned salmon, french dressing (or oil mixed with vinegar or lemon), 2/3 cup finely-cut celery, crisp lettuce or tomato slices, 3 tablespoons chopped pickle, 1 hard-cooked egg (chopped), thick salad dressing, fresh bread, soft butter, crisp individual lettuce nests. Remove skin from salmon, if using canned salmon, crush and add bones and retain liquid. Sprinkle with french dressing or oil and vinegar in the proportion of three parts oil to one of vinegar. Chill, then add celery, pickle and egg and toss ingredients together lightly with sufficient dressing to moisten suitably. Cut bread into 1/2-inch slices and spread with soft butter. Put slices together with salad mixture and crisp lettuce between. Cut in halves diagonally and arrange in crisp individual lettuce nests with garnish of radish flowers, gherkins, etc. These sandwiches may be toasted, if preferred, in which case replace lettuce by tomato slices.

CHECKERBOARD SANDWICHES: Make a pile of alternate slices of brown and white bread, cut 1/2-inch thick and spread with creamed butter. Make another pile with colors reversed, that is, beginning the first pile with a white slice, the second with a brown. Use five slices in each pile. Wrap both piles in wax paper and place in refrigerator or other cold place under a weight to keep slices pressed close together. After chilling several hours, cut 1/2-inch slices from both piles. Butter the first slice, place a slice from the second pile over it (the colors will be found to alternate), butter this. Place another from the first pile over it, and so on. Chill again under a weight. When wanted for use, trim off crusts, cut with a very sharp knife slices as thin as you please, so that each slice will be made of checkers. Cream cheese, either plain or tinted, may be used to put the slices together, in addition to, or instead of the butter.

—Mrs. Fanny Verner.

CREAM PUFF OR ECLAIR SHELLS: 1 cup boiling water, 1/2 cup butter, 1 cup bread or pastry flour, 4 eggs. Put water and butter in a saucepan and bring to boil. All at once stir in flour, and keep stirring until mixture leaves sides of the pan. Remove from stove, cool slightly, and beat in one at a time the eggs. Beat vigorously after each addition. Chill. Take up heaping tablespoonfuls of the mixture and with another tablespoon push the mixture onto well-greased baking sheet. Eclairs are piped through a pastry bag. Leave 2 inches between puffs to permit spreading. Bake in a hot 425°-450° oven for 15 to 20 minutes, then reduce heat to 325° for about 20 minutes longer, or until the centre is no longer wet and soggy. Remove from baking sheet with a spatula. Cool. Split and fill when cold shortly before serving time.

TEA DOUGHNUTS: $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{3}$ cup cream, $\frac{1}{4}$ teaspoon salt, $2\frac{1}{2}$ cups cake flour, a few grains nutmeg or a few drops almond flavoring, 4 teaspoons baking powder. Beat eggs until light, add sugar gradually beating until all is added; then add cream. Sift flour, baking powder, salt and nutmeg twice, combine with first mixture. This should make a fairly soft dough, add a little more cream or milk if too stiff. Roll out lightly and quickly on slightly floured board to $\frac{1}{4}$ -inch thickness. Cut with very small round cutter and fry at once in deep hot fat. Drain on unglazed paper and sprinkle with powdered sugar.

—Mrs. Fanny Veiner

QUICK CHOCOLATE ROLL: 5 egg whites beaten stiff, 3 egg yolks well beaten, $\frac{2}{3}$ cup icing sugar, 3 heaping tablespoons cocoa, 1 heaping tablespoon flour, 1 teaspoon vanilla. Into the stiffly-beaten egg whites fold in the well-beaten yolks. Fold in the dry ingredients which have been sifted together. Bake in pan lined with waxed paper in a hot 400° oven for 7 minutes. Turn out on cloth sprinkled with icing sugar, roll immediately and allow to cool in cloth. Fill with whipped cream.—Mrs. E. Raber



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Holiday Recipes

(Passover and Purim)



HONEY CAKE: $1\frac{1}{2}$ cups softened honey, 2 eggs, 1 teaspoon soda, $\frac{1}{4}$ cup boiling water, 2 or 3 tablespoons Mazola oil, $\frac{3}{4}$ cup washed and dried raisins, 3 cups flour (approximately), 2 tablespoons mixed spices (cinnamon, allspice, nutmeg). Cream honey and soda well until mixture begins to darken, add water, eggs, oil and flour sifted with spices. Batter should be fairly stiff. Bake in a large greased and floured pan at 325° for $1\frac{1}{4}$ hours.

—Mrs. Fanny Veiner.

HONEY ROLL: 1 cup sugar, 6 eggs, 1 cup Mazola oil, pinch of salt, $1\frac{1}{2}$ teaspoons baking soda (put in flour), $\frac{1}{2}$ cup honey, flour enough to make a soft dough. Roll out dough and sprinkle with jam, nuts and coconut. Roll up and bake in a moderate oven. Cut in slices.

—Mrs. Tillie Koblin.

HOMANTASCHEN (three-cornered cakes): 3 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar, $\frac{1}{2}$ cup butter or oil, 2 well-beaten eggs. Combine ingredients to make a soft cookie dough. Roll out thin, cut with a round cookie cutter. Cover with a teaspoon of filling, pinch together to centre to make a three-cornered cake. Bake at 375° until gold brown. **Filling:** $\frac{1}{2}$ lb. poppy seeds, 4 tablespoons honey (more if desired), 2 tablespoons sugar, nuts and raisins (if desired). Soak poppy seed in boiling water overnight, drain thoroughly and put through finest grinder, combining ground seeds and liquid squeezed from them. Mix well with other ingredients.

Mrs. L. Sair

Prune Filling for Homantaschen: 1 lb. prunes (washed, pitted and ground fine), $\frac{1}{2}$ cup chopped nuts, 4 tablespoons honey, rind of 1 orange, 1 tablespoon orange juice.—Mrs. Fanny Veiner.

MATZO MEAL OMELET: 3 eggs, $\frac{3}{4}$ cup water, $\frac{1}{2}$ cup matzo meal, $\frac{1}{4}$ teaspoon salt, 2 tablespoons fat. Beat eggs with rotary beater until very light and foamy, add water, salt and matzo meal, mix thoroughly. Heat fat in large frying pan and pour mixture into it. Let cook until bottom is brown, then turn and brown other side. Cook over low to medium heat. Serve sprinkled with sugar, or with jam or honey. May also be cooked in individual pancakes.

—Mrs. B. Raber.

PASSOVER CAKE: 8 eggs, 1 cup sugar 1 $\frac{3}{4}$ cup Passover cake flour and 2 tablespoons potato flour (sifted together), 2 tablespoons lemon juice. Beat yolks well, add sugar to yolks gradually. Beat egg whites stiff and fold into yolk and sugar mixture, add lemon juice. Shake flour mixture in small quantities over egg mixture and fold in. Pour batter into Swanadown cake pan, or any sponge cake pan which has a removable bottom. Put cake in cold oven, lighting oven just before putting in cake. Bake in slow 325° oven about one hour. Remove from oven and invert pan for one hour, loosening sides of cake from pan.

—Mrs. Ben Leak.

STRUDEL: 2 eggs 3 tablespoons oil, 2 tablespoons honey or sugar, 2 tablespoons water, pinch of salt, flour. Beat eggs, oil, water and sugar or honey and salt together. Add sufficient flour to make a dough the consistency of pie crust. Chill. Roll as thin as possible and fill with 1 lb. walnuts, $\frac{1}{4}$ cup sugar, 1 teaspoon cinnamon, juice of $\frac{1}{2}$ lemon and rind of 1 orange. Mix all ingredients together thoroughly. Roll up as for jelly roll. Cut in slices. Brush top with egg yolk and bake in 375° oven until brown. (Raisins and jam may be used in filling, also.)

—Mrs. Fanny Verner.

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PASSOVER CREAM PUFFS: 1 cup water, $\frac{1}{3}$ cup oil or fat, 1 cup Matzo meal, $\frac{1}{2}$ teaspoon salt, 4 eggs. Bring water and oil to boil, add all at once meal and salt, and continue cooking, stirring constantly until dough forms into a ball and no longer sticks to sides of the pan. Remove from fire, cool slightly, add eggs one at a time beating after each addition with egg beater. Drop by teaspoon on greased cookie sheet. Bake 15 to 20 minutes at 425° , then 325° for about 20 minutes or until done. Fill with lemon filling.

Lemon Filling. 2 eggs, $\frac{1}{4}$ cup sugar, 1 heaping tablespoon potato starch, juice and rind of 1 lemon, 1 cup hot water. Beat eggs well; mix sugar and flour and add to eggs, beating slowly. Add lemon juice, rind and water. Cook in double boiler until thick.
Mrs. B. Raber.

SPONGE CAKE: 8 or 9 eggs, 1 cup sugar, juice and rind of 1 lemon, $\frac{1}{2}$ cup (very scant) cake flour, $\frac{1}{4}$ cup potato flour. Beat yolks and sugar until light, add juice and rind of lemon; add flour and potato starch sifted together. Lastly fold in well-beaten egg whites. Bake one hour in 325° oven. Let cool one hour before removing from pan.
—Mrs. M. Wise, Amnibola.

PRUNE ROLL. 2 lbs. prunes, $\frac{3}{4}$ lb. honey, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. nuts, 1 lemon 1 orange. Grind prunes, lemon and orange. Bring honey and sugar to boil add rest of ingredients and cook for about half an hour over a low flame. Cool, shape into rolls and roll in nuts. Cut in slices for serving.
—Mrs. A. Spivack.

FLUFFY KNOEDL: 3 eggs, $\frac{3}{4}$ cup matzo meal, $\frac{1}{2}$ teaspoon salt. Beat whites until stiff then beat in yolks of eggs. Fold in meal and salt. Let stand 5 minutes. Then form balls with spoon and drop into boiling soup or salt water. Cover and cook 15 to 20 minutes. Makes 12 large balls.—Mrs. B. Raber.

ALMOND COOKIES: $\frac{1}{2}$ lb. chopped almonds, 1 cup sugar (scant) 2 egg whites stiffly beaten, juice of $\frac{1}{2}$ lemon. Mix almonds, sugar and lemon juice together, add stiffly-beaten egg whites, and mix thoroughly. Oil palms of hands, take small pieces of mixture, roll and shape into balls, rings or crescents. Bake in a slow 325° oven until golden brown (about 15 minutes). Almonds may be blanched or left with skins on, as desired.—Mrs. Fanny Veiner

WALNUT CAKE: 9 eggs, 1 cup fine sugar, $\frac{1}{2}$ cup cake flour, $\frac{1}{4}$ teaspoon salt, 2 cups ground walnuts. Cream egg yolks and sugar and add sifted cake flour, salt and walnuts. Fold in stiffly-beaten egg whites. Bake in moderate oven 50 minutes. Invert and let cool.

ORANGE NUT CAKE: 6 eggs, 1 cup sugar, $\frac{1}{2}$ cup cake meal, 2 tablespoons potato starch, $\frac{1}{2}$ cup ground nuts, $\frac{1}{4}$ teaspoon salt, juice of 1 orange. Beat egg yolks and sugar until light. Sift together cake meal and potato starch and add. Then stir in nuts and juice. Beat egg whites until stiff, adding salt. Fold gently into mixture and bake in a moderate oven 45 to 50 minutes. Line pan with wax paper for easy removal.

—Mrs. M. Wise, Assiniboa.

PASSOVER DATE CAKE: 1 cup cake flour, $1\frac{1}{4}$ cups icing sugar, 8 eggs, 2 cups dates cut fine, 3 teaspoons cinnamon, 1 teaspoon cloves, 1 lemon. Beat egg yolks and sugar until very light; add cake flour, spices, juice and water. Lastly, fold in stiffly-beaten egg whites. Bake in 325° oven 45 to 60 minutes.

—Mrs. B. Raber

PESACH KOMISH BROIT: 1 cup sugar, 3 eggs, 1 cup oil, 2 tablespoons potato starch, juice and rind of 1 orange, juice of $\frac{1}{2}$ lemon, 1 cup cake meal, 1 cup matzo meal, $\frac{1}{2}$ cup nuts (optional). Beat eggs, oil and sugar together; add juices and dry ingredients last. Pour into greased pan. Bake and cut in squares. When cool, roll in sugar and cinnamon.

—Mrs. B. Raber

MATZO MEAL PANCAKES: $\frac{1}{4}$ cup matzo meal, $\frac{1}{2}$ cup water, 1 teaspoon salt, 4 eggs. Pour water on matzo meal, add salt and egg yolks beaten very light. Let stand 5 minutes, then fold in gently the egg whites beaten stiff. Drop by spoonfuls onto hot greased frying pan. Brown both sides and serve hot.

—Mrs. M. Wise, Assiniboa.

KNOEDEL: Beat up 3 eggs, add $1\frac{1}{4}$ cups water, 1 teaspoon salt, $\frac{1}{4}$ cup fat, some pepper and 2 cups matzo meal. Mix together; let stand half an hour. Form into balls and boil in salted water.

—Mrs. M. Wise, Assiniboa.

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GRAPE JELLY. Wash and take grapes off stems. Mash and crush to pulp put in kettle and after it reaches boiling point boil 20 minutes. Put in bag and let drip overnight. In morning, measure juice and for every cup of juice take cup for cup of sugar. Bring juice to boil and boil for 20 minutes. Then add sugar which has been warmed. Boil 5 minutes longer. Fill sterilized jars seal with Memba seals.

—Mrs. Ben Leak.

PINEAPPLE AND ORANGE MARMALADE: 3 oranges 1 lemon 1 can crushed pineapple, sugar. Cut oranges and lemons into quarters, first washing well and leaving skins on. Then cut into extremely thin slices. Measure and cover with water adding 3 cups water to 1 cup fruit. Let stand overnight. Bring to boil next morning and cook for two hours or more until rind is very tender. Add pineapple and let stand overnight again. Next morning measure and add 1/2 of amount of sugar. Let boil until it will jelly when a small amount is left to cool on a plate. Pour into sterilized glasses and seal.

Mrs. Fanny Veiner

PEACH AND CHERRY MARMALADE: 6 lbs. peaches peeled and sliced, 6 lbs. white sugar 2 oranges put through meat chopper with skins on. Add juice from 8-oz. bottle maraschino cherries and the peach skins tied in cheesecloth bag. Simmer for one hour. Remove stones and add maraschino cherries, cut in pieces, and seal.

Mrs. Fanny Veiner

DILL PICKLES. 3 cups water 1 cup vinegar, 5 tablespoons salt. Bring above ingredients to a boil. Have cucumbers in sterilized sealers in which a small piece of alum has been placed at bottom. Add fresh dill and pour over boiling mixture and seal as for preserves.

Mrs. Ben Leak

TABLE SAUCE. 21 ripe tomatoes 6 onions, 2 red peppers, 1 teaspoon cinnamon 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon salt (taste and add more if required). Boil until soft, then strain through a sieve add 2 cups brown sugar 1 quart malt vinegar 1/2 cup mustard and boil again for 30 minutes. Then seal hot in bottles.

Mrs. Fanny Veiner

PICKLED BABY BEETS: 3 quarts tiny young beets, $\frac{1}{2}$ to 1 cup brown sugar, 3 cups vinegar, $1\frac{1}{2}$ cups water, $1\frac{1}{2}$ teaspoons salt, 1 tablespoon mixed spice (optional) tied in bag. Cut tops of beets, leaving about 2 inches of stem, and wash beets thoroughly. Cover with cold water, bring to boiling point and simmer until beets are tender. Drain and rinse with cold water, then remove skins and root ends. Boil sugar, vinegar, water, salt and spices tied in bag together for five minutes. Add beets left whole and when heated through pack in hot jars. Cover with vinegar mixture, seal and store.

SMALL PICKLED ONIONS: 2 quarts small white onions, $\frac{1}{2}$ cup salt, 1 quart white wine vinegar, 1 cup sugar, 2 teaspoons mixed pickling spices. Pour boiling water over the onions, set aside to cool. When cool enough to handle the paper outer skin can easily be removed. Let stand overnight in a brine using the $\frac{1}{2}$ cup salt with enough water to cover. Drain and rinse lightly. Bring to boil the vinegar, sugar and spices tied in a bag. Boil for a minute or two. Remove spices, put in onions. Just bring to boil and pack in sterilized jars. Seal immediately.

—Mrs. R. Davids

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CHILI SAUCE. 1 gallon ripe tomatoes, $\frac{1}{2}$ cup chopped white onions, $\frac{1}{2}$ cup brown sugar 1 quart vinegar, $\frac{1}{2}$ cup chopped green peppers $\frac{1}{2}$ cup chopped red peppers (sweet), 5 teaspoons salt 1 teaspoon each natmeg. cinnamon and mustard, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon cayenne. Peel tomatoes and onions. Boil all ingredients except vinegar for two hours. Add vinegar and cook to desired consistency, about half hour longer. Seal in sterilized jars.
—Mrs. B. Raber

PEPPER RELISH. 12 green peppers, 12 red sweet peppers, 5 large onions, 2 cups white sugar, 2 teaspoons salt, 1 pint vinegar. Grind vegetables in meat chopper. Drain thoroughly of juice after grinding, add salt, vinegar and sugar. Bring mixture to boil and pack hot in sterilized jars and seal.
Mrs. L. Saur

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DIVINITY FUDGE: 3 cups granulated sugar, $\frac{1}{2}$ cup light corn syrup, $\frac{1}{4}$ cup water, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup egg whites (2 average-size whites), $\frac{1}{4}$ cup chopped walnuts. Measure carefully and combine sugar, corn syrup and water in a saucepan. Cook over low heat; stir until sugar is dissolved. Increase heat, bring to boiling. Cover; boil without stirring 3 minutes. (This avoids wiping crystals from pan.) Uncover, cook evenly until a small amount dropped into cold water forms a very firm ball (265°). Remove from heat. Add salt and vanilla to egg whites; whip with hand or electric beater until whites are stiff (don't over-beat). Beat in syrup slowly, pouring a thin stream from a height of one foot. Continue beating until mixture can almost hold its shape. Stir in nut meats and pour into a pan 6 in. square, lined with wax paper. Cut into squares when set.

—Mrs. Fanny Verner.

CREAMY CHOCOLATE FUDGE: 2 squares Baker's unsweetened chocolate, $\frac{1}{2}$ cup cold water, 2 cups sugar, $\frac{2}{3}$ cup milk, 2 tablespoons butter, $\frac{1}{2}$ cup coarsely-chopped walnuts (optional), 1 teaspoon vanilla. Place chocolate and water in large saucepan and place over low flame until chocolate is melted. Remove from fire and gradually stir in sugar and milk. Return to fire and cook over a medium flame until mixture forms a soft ball in cold water (238°). Place saucepan in a basin of cold water for 2 minutes, adding butter, vanilla and nuts. Then beat until it begins to thicken and lose its shine. Pour at once into a greased 8x8 in. pan and let harden. Then cut into squares. Makes approximately one pound.

—Mrs. Fanny Verner.

"MIX" FOR HOT CHOCOLATE: Put 6 squares unsweetened chocolate in a saucepan with 1 cup hot water. Stir over low heat until all chocolate is melted and mixture is nice and smooth. Add 1 cup sugar and a pinch of salt and stir over low heat about 2 minutes until thick and smooth. Add 1 teaspoon vanilla. Keep in a jar. Whenever you want to make hot chocolate, put a generous spoonful in each cup and add hot milk. Makes 14-16 cups.

—Mrs. Fanny Verner.

BEEF BORSCHT: 1 bunch beets, 2 or 3 green onions, 6 stalks rhubarb, 1 teaspoon salt, 2 tablespoons sugar, 1 well-beaten egg, 1 cup sour cream. Cut up beets, beet greens, green onions, rhubarb, salt and sugar to taste. (If rhubarb is not available, use juice of a lemon.) Bring to boil and cook until vegetables are tender. Let cool and add sour cream and well-beaten egg. Serve ice-cold.

—Mrs. H. Lewis.

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